

NORTH
LIBERTY
COMMUNITY
COOKBOOK





noodles

*on floured
(1 to 2 hrs) just
cut in strips
you want*

Wednesday, August 18, 1982—Iowa City Press-Citizen

CALLING ALL COOKS

JOHANNA BEERS



*7 to a bowl
boil for
serve over
ice cream etc.,*

Among visitors to the Press-Citizen booth at the Johnson County 4-H Fair the day I was there was JEAN MAHANNA, who brought a microwave recipe to share.

For those who have them, the microwave oven becomes a friend indeed when the thermometer soars, by minimizing cooking time while not increasing the heat in the kitchen.

Jean's recipe is for:

EASY SHORTCAKE (MICROWAVE)

- ½ cup butter or margarine
- 1½ cups sugar
- 4 eggs
- ½ teaspoon vanilla
- 1½ cups all-purpose flour (unsifted)
- 1 teaspoon baking powder
- 1 teaspoon salt
- ½ cup milk

into crumbs

minute rice
¾ C water
¾ C rice
2 t butter optional
½ t salt
Cook on high 4 min.

*1½ C rice
1½ C water
2 T butter
½ t salt
Cook on high 7 min*

*Buttermilk
milk
1 cup water
4 tbs butter
milk powder*

Noodles

2 1/2 cups flour

4 eggs (large)

1 tsp salt

Mix together well - Roll out on floured board & let dry for a while. (1 to 2 hrs) - just so they won't stick when cut. Cut in strips and then cut as narrow as you want your noodles to be.

Chocolate Sauce

1/2 cup cocoa

1 cup water

1 1/2 cups sugar

Mix and bring to a boil. Boil on slow, boil for 5 minutes. Cool. Serve over cake, pudding, ice cream etc.

Crumb Topping

1/2 c butter

1/2 c sugar

1 c flour

Blend well - into crumbs

Minute rice microwave

3/4 c water

3/4 c rice

2 t butter optional

1/2 t salt

Cook on high 4 min.

1 1/2 c rice

1 1/2 c water

2 t butter

1/2 t salt

Cook on high 7 min

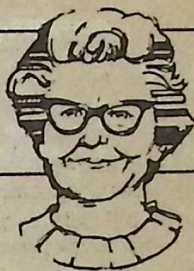
Buttermilk mix

1 cup water

4 tbsp butter
milk powder

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½ cup butter or margarine
1½ cups sugar
4 eggs
½ teaspoon vanilla
1½ cups all-purpose flour (unsifted)
1 teaspoon baking powder
1 teaspoon salt
½ cup milk

1. Place butter in large mixing bowl.
2. Microwave on **ROAST** for about 30 seconds, or until softened. Beat in sugar, eggs and vanilla until light and fluffy. Stir in dry ingredients, alternately with milk, mixing well after each addition. Beat until smooth. Spray interior of a round microwave bundt pan lightly with a spray shortening and dust lightly with sugar. Pour batter into prepared pan. (Pan should not be over half full.)

3. Microwave on **SIMMER** for 7 minutes. (This raises the batter.)

4. Microwave on **HIGH** for 4 minutes, or until toothpick inserted in shortcake comes out clean. (The high setting sets the batter.)

This may be served with a simple icing drizzled over the top, or left plain and used as a shortcake with fresh strawberries or peaches. Top with ice cream or whipped topping.

The availability of green peppers of excellent quality at this time of year causes some folks' thoughts to turn to a novel delicacy called green pepper jelly.

Use it to top butter crackers spread with cream cheese, and you have a real taste treat. One popular and attractive way of serving it is to pour a small jar of the jelly over a block of cream cheese, with crackers on the side.

ARDITH JOHNSON and MARY LOU FAIRCHILD are localites who like to collaborate in making:

GREEN PEPPER JELLY

3 large green peppers
1½ cups cider vinegar
6½ cups sugar
1 tablespoon cayenne pepper
½ teaspoon salt
1 bottle liquid pectin (or package of powdered pectin)
Green food coloring

Cut green peppers into bite-size pieces, put in a blender, and add ½ cup of the vinegar. Run blender very briefly to combine. (Pepper pieces should not be too small.) In a large saucepan, combine the remaining vinegar, sugar and salt. Add the pepper mixture and cayenne, bring to a boil, and boil five minutes. Remove from heat, cool two minutes, then stir in pectin and a few drops of food coloring. Working quickly, pour jelly into sterilized jars and cover with melted paraffin to seal. (Small jars are suitable for this jelly. Baby food jars work well.) Serve with cream cheese on crackers as an appetizer or snack.

Also timely is a recipe shared by BARB FAIRCHILD of Coralville. This is for:

FREEZER CORN WITHOUT BLANCHING

20 cups corn, cut off cob (2 dozen ears)
5 cups ice water
½ cup sugar
¼ cup salt

Dissolve salt and sugar in ice water. Pour over corn, and stir thoroughly for 10 minutes. Package and freeze. (A good way of preparing corn frozen in this manner is to cook it in a small amount of milk, seasoning to taste with salt, pepper and margarine.)



LAURA GERARD

Laura Gerard, 317 Linden Court, and Rich Smith, North Liberty, will be married Dec. 3 at St. Mary's Catholic Church.

Parents of the couple are Mr. and Mrs. Kenneth Gerard, 317 Linden Court; Ginny Smith, 3017 E. Washington St., and Robert Smith, Nichols.

The couple was graduated from Regina High School. Miss Gerard, also a graduate of the Cedar Rapids School of Hairstyling, works at VeDepo Hairstyling. Her fiancé is employed by Arena Auto Body.



SARAH MURPHY

Sarah C. Murphy, 57 Bon-Aire Mobile Home Lodge, and Steven E. Fowler, Aurora, Colo., will be married Oct. 9 at St. Patrick's Catholic Church.

Parents of the couple are Irene E. Murphy, 320 E. Washington St.; the late Bernard K. Murphy; Jean Fowler, Cedar Rapids, and the late Donald L. Fowler.

Miss Murphy, a graduate of Regina High School and Mount Mercy College, Cedar Rapids, is a staff nurse at University Hospital. Her fiancé, also a Mount Mercy graduate, is an underwriter for Iowa National Mutual Insurance Co.

John Denver's fans arrange to see him in Cedar Rapids

A couple of John Denver's most avid fans were in the audience last weekend during his concert at Four Seasons in Cedar Rapids.

Twins Janet and Julie Leonard of Systems Unlimited, a residence program for the developmentally disabled, have been John Denver fans for a long time. They didn't want to miss his concert.

The girls and seven other young adult residents of Systems homes planned the trip, purchased their tickets and even bought tickets for two staff members to accompany them.

"They really enjoyed it," said Jan Huffman, one of the staffers. "They were probably the liveliest group of anybody there."

Also attending the concert were Janelle Williams, a staff

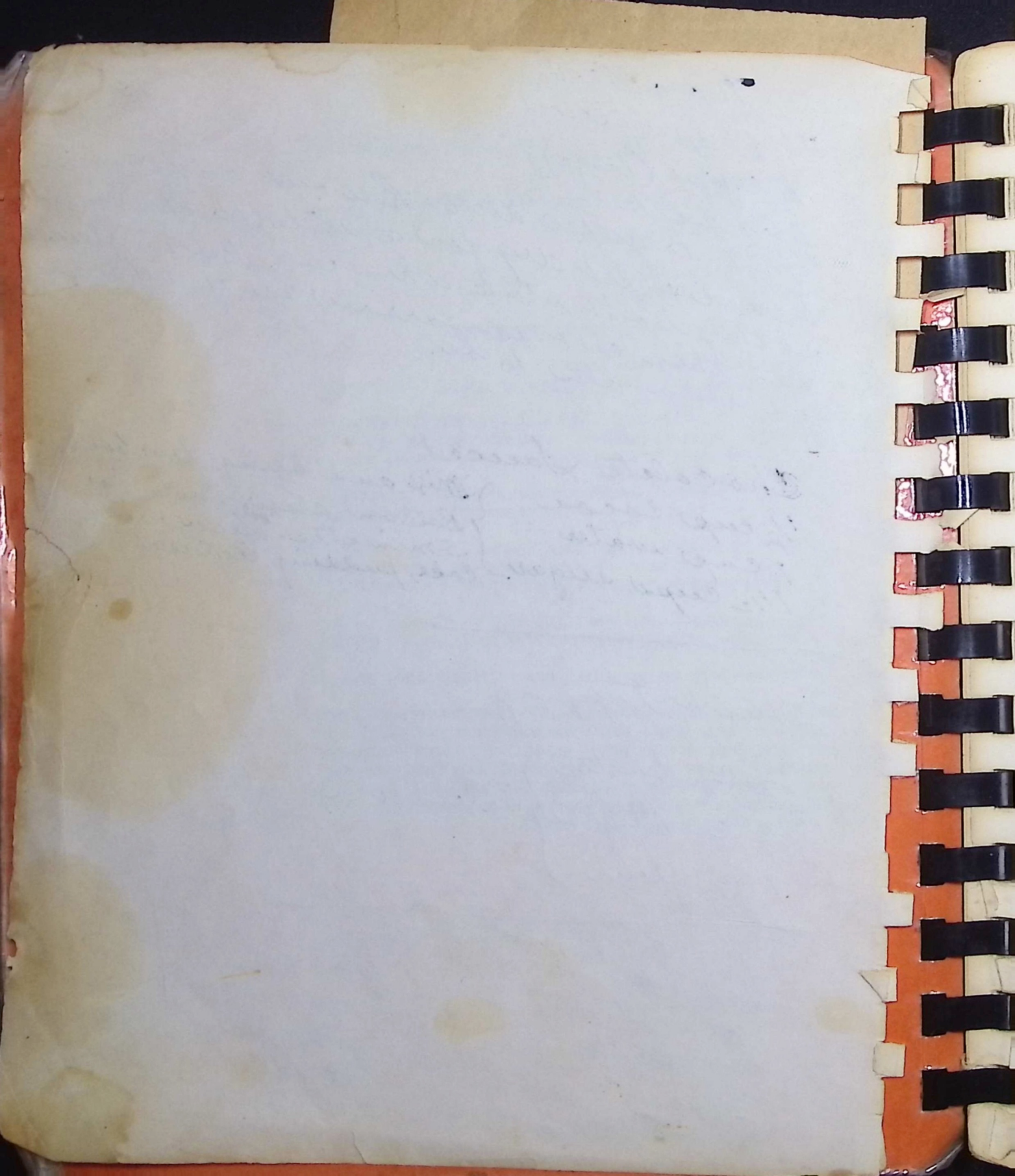
member; Paul Gause, Brad Easler, Beth Goss, Susan Ewalt, Rose Kallaus, Kathy Donnelson and Stephanie Tarbox.

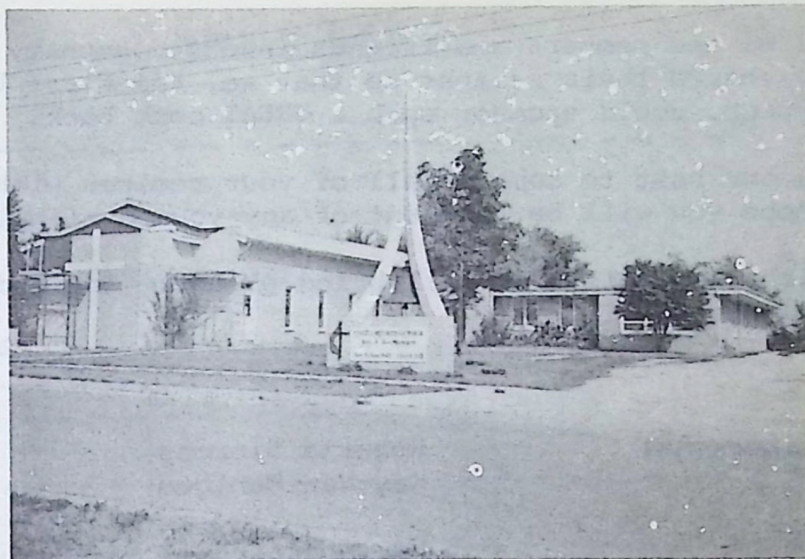
"A couple of them were disappointed that we sat so far away," Huffman said. "They wanted to get Denver's autograph, but it was pretty impossible."

"The biggest problem we had was finding a parking place and getting everyone to their seats, but everybody there was really helpful."

The concert was an exciting event for the Leonards. "They bought the tickets three weeks ago and haven't been able to talk about anything else since," said their mother, Mary Leonard.

"They have been John Denver fans for so long."





The Way To Happiness

Don't try to live tomorrow before
you live today;
To live each moment as it comes,
is far the better way.
Tomorrow you may never see,
but surely if you do,
God who helped you live today,
will help tomorrow too.
Keep your heart free from hate,
your mind from worry;
Live simply, expect little, give much;
fill your life with love.
Scatter sunshine and forget self,
think of others; do as you would be done by...
Try this for one week and you will be surprised
This is the way to happiness.

We thank all of the members and friends in our community who so willingly shared their recipes so that we, the First United Methodist Church, could sponsor such a GREAT cook book.

We have done our best to compile all of your recipes without error. We hope you will be tolerant of any you may find.

It is our wish that this book will bring pleasure and good eating to all who use it.

Co-Chairpersons:

Roberta Simmons
Kay Van Mantgem

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IOWA FALLS, IOWA

1976SP

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Weights

and Measures



Standard Abbreviations

t. — teaspoon
T. — tablespoon
c. — cup
f.g. — few grains
pt. — pint
qt. — quart

d.b. — double boiler
B.P. — baking powder
oz. — ounce
lb. — pound
pk. — peck
bu. — bushel

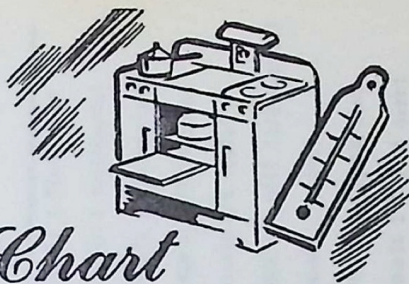
Guide to Weights and Measures

1 teaspoon=60 drops	1 pound=16 ounces
3 teaspoons=1 tablespoon	1 cup= $\frac{1}{2}$ pint
2 tablespoons=1 fluid ounce	2 cups=1 pint
4 tablespoons= $\frac{1}{4}$ cup	4 cups=1 quart
$5\frac{1}{3}$ tablespoons= $\frac{1}{3}$ cup	4 quarts=1 gallon
8 tablespoons= $\frac{1}{2}$ cup	8 quarts=1 peck
16 tablespoons=1 cup	4 pecks=1 bushel

Substitutions and Equivalents

2 tablespoons of fat=1 ounce
1 cup of fat= $\frac{1}{2}$ pound
1 pound of butter=2 cups
1 cup of hydrogenated fat plus $\frac{1}{2}$ t. salt=1 cup butter
2 cups sugar=1 pound
 $2\frac{1}{2}$ cups packed brown sugar=1 pound
 $1\frac{1}{3}$ cups packed brown sugar=1 cup of granulated sugar
 $3\frac{1}{2}$ cups of powdered sugar=1 pound
4 cups sifted all purpose flour=1 pound
 $4\frac{1}{2}$ cups sifted cake flour=1 pound
1 ounce bitter chocolate=1 square
4 tablespoons cocoa plus 2 teaspoons butter=1 ounce of bitter chocolate
1 cup egg whites=8 to 10 whites
1 cup egg yolks=12 to 14 yolks
16 marshmallows= $\frac{1}{4}$ pound
1 tablespoon cornstarch=2 tablespoons flour for thickening
1 tablespoon vinegar or lemon juice+1 cup milk=1 cup sour milk
10 graham crackers=1 cup fine crumbs
1 cup whipping cream=2 cups whipped
1 cup evaporated milk=3 cups whipped
1 lemon=3 to 4 tablespoons juice
1 orange=6 to 8 tablespoons juice
1 cup uncooked rice=3 to 4 cups cooked rice

General Oven Chart



General Oven Chart

Very Slow Oven	— 250° to 300°F.
Slow Oven	— 300° to 325°F.
Moderate Oven	— 325° to 375°F.
Med. Hot Oven	— 375° to 400°F.
Hot Oven	— 400° to 450°F.
Very Hot Oven	— 450° to 500°F.

Breads

Baking Powder Biscuits	450°F. 12 — 15 min.
Muffins	400° to 425°F. 20 — 25 min.
Quick Breads	350°F. 40 — 60 min.
Yeast Bread	375° to 400°F. 45 — 60 min.
Yeast Rolls	400°F. 15 — 20 min.

Cakes

Butter Loaf Cakes	350°F. 45 — 60 min.
Butter Layer Cakes	350° to 375°F. 25 — 35 min.
Cup Cakes	375°F. 20 — 25 min.
Chiffon Cakes	325°F. 60 min.
Sponge Cakes	325°F. 60 min.
Angel Food Cakes	325°F. 60 min.

Cookies

Bar Cookies	350°F. 25 — 30 min.
Drop Cookies	350° to 375°F. 8 — 12 min.
Rolled and Ref. Cookies	350° to 400°F. 8 — 12 min.

Pastry

Meringues	350°F. 12 — 20 min.
Pie Shells	450°F. 12 — 15 min.
Filled Pies	450°F. 10 min. lower to 350°F. 40 min.

Roasts

Beef Roast	325°F. Rare 18 — 20 min. per lb. Medium 22 — 25 min. per lb. Well done — 30 min. per lb.
Chicken	325°F. - 350°F. 30 min. per lb.
Duck	325°F. - 350°F. 25 min. per lb.
Fish Fillets	500°F. 15 - 20 min.
Goose	325°F. - 350°F. 30 min. per lb.
Ham	350°F. 20 - 30 min. per lb.
Lamb	300°F. - 350°F. 35 min. per lb.
Meat loaf	375°F. 60 min. for 2 lb. loaf
Pork Roast	350°F. 30 min. per lb.
Turkey	250°F. - 325°F. 15 - 25 min. per lb.
Veal Roast	300°F. 30 min. per lb.
Venison	350°F. 20 - 25 min. per lb.

LENGTH

1 millimeter = 0.04 inch
 1 centimeter = 0.39 inch
 1 meter = 39.37 inches
 = 1.09 yards
 1 kilometer = 0.62 statute mile

METRIC - U.S. EQUIVALENTS (To second decimal place)

CAPACITY

1 cubic centimeter = 0.27 fluid dram
 1 liter = 1.06 liquid quarts

WEIGHT

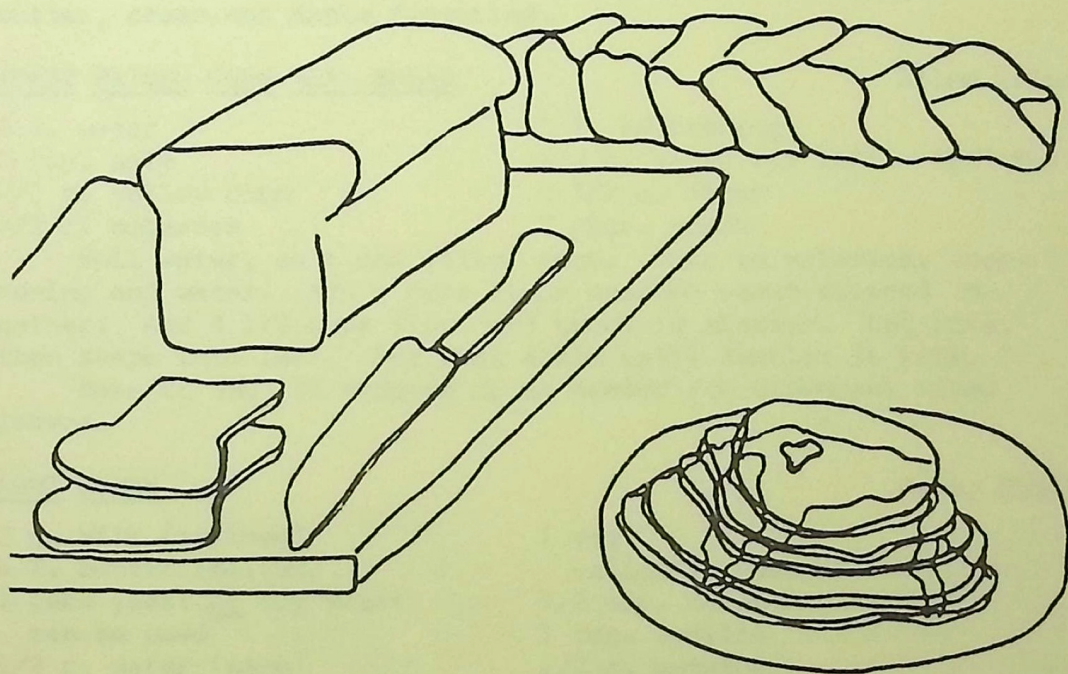
1 gram = 0.04 ounce avoirdupois
 1 kilogram = 2.20 pounds avoirdupois
 = 1000 kilograms
 1 metric ton = 2204.62 pounds avoirdupois
 = 1.10 tons

EQUIVALENTS OF THE COMMON CAPACITY UNITS USED IN THE KITCHEN

Units	Fluid drams	Teaspoonful	Tablespoonful	Fluid ounces	1/4 cupful	Gills (1/2 cupful)	Cupful	Liquid pints	Liquid quarts	Milliliters*	Liters	Units
1 fluid dram equals	1	3/4	1/4	1/8	1/16	1/32	1/64	1/128	1/256	3.7	0.004	Equals 1 fluid dram
1 teaspoon equals	1-1/3	1	1/3	1/6	1/12	1/24	1/48	1/96	1/192	4.9	0.005	Equals 1 teaspoonful
1 tablespoon equals	4	3	1	1/2	1/4	1/8	1/16	1/32	1/64	15	0.015	Equals 1 tablespoonful
1 fluid ounce equals	8	6	2	1	1/2	1/4	1/8	1/16	1/32	30	0.030	Equals 1 fluid ounce
1/4 cupful equals	16	12	4	2	1	1/2	1/4	1/8	1/16	59	0.059	Equals 1/4 cupful
1 gill (1/2 cupful) equals	32	24	8	4	2	1	1/2	1/4	1/8	118	0.118	Equals 1 gill (1/2 cupful)
1 cupful equals	64	48	16	8	4	2	1	1/2	1/4	237	0.237	Equals 1 cupful
1 liquid pint equals	128	96	32	16	8	4	2	1	1/2	473	0.473	Equals 1 liquid pint
1 liquid quart equals	256	192	64	32	16	8	4	2	1	946	0.946	Equals 1 liquid quart
1 milliliter* equals	0.27	0.20	0.068	0.034	0.017	0.0084	0.0042	0.0021	0.0011	1	1/1000	Equals 1 milliliter*
1 liter equals	270	203	67.6	33.8	16.9	8.45	4.23	2.11	1.06	1000	1	Equals 1 liter

*For all household purposes 1 milliliter may be considered as equal to 1 cubic centimeter.

BREADS



YEAST BREADS

3

QUICK COFFEE CAKE

Helen Davis

2 c. warm water
2 pkgs. dry yeast
1/2 c. sugar
1 tsp. salt
2 c. flour
2 eggs

1/3 c. shortening (melted)
4 1/2 c. flour
Brown sugar
Cinnamon
Nuts
Frosting (optional)

Mix and beat for 2 minutes first 5 ingredients, mix and beat 1 minute eggs and shortening, add 4 1/2 cups flour. Mix all together and let rest for 20 minutes. Roll half the dough. Spread with butter then spread with brown sugar, cinnamon and nuts. Roll as for cinnamon roll, joining ends to make a circle. Cut in toward the center about 1 inch apart. Let rise. I make it in 2 rolls. Frost with 2 cups powdered sugar, 3 tablespoons butter, cream and maple flavoring.

YEAST RAISED CORN MEAL BREAD

Ellen Colony

3 c. water
2 tsp. salt
2/3 c. yellow corn
2/3 c. molasses

3 T. shortening
1/2 c. water (at 110° - 120° F.)
8 1/2 c. flour
2 pkgs. yeast

Boil water, salt and yellow corn. Stir in molasses, shortening and water. Add 4 cups flour and the yeast stirred together. Add 4 1/2 cups flour and knead 10 minutes. Let rise, then shape into loaf. Let rise again until doubled in bulk.

Bake at 350° 35 minutes or as needed for different sized loaves.

LONG JOHNS

Betty Riggle

2 c. milk (scalded)
6 T. butter (melted)
1 cake yeast or dry yeast
can be used
1/2 c. water (warm)
3/4 c. sugar
1/2 tsp. salt

1 egg
(slightly beaten)
1/2 tsp. nutmeg
1 tsp. vanilla
1/2 c. potatoes
(mashed)
5 - 6 c. flour

Let milk cool, put yeast in the warm water. Add all ingredients. You may need more flour, knead enough to make a soft dough, but a little on the sticky side. Let raise in a warm place till double in size. Flatten with hands and small amount flour to 1/8 - 1/4 inch thick and cut into oblong pieces.

Continued Next Page.

LONG JOHNS (Continued.)

Let raise till double in size and fry in deep fat until brown. Turn shortly after putting in the fat so they do not lose their shape.

BOHEMIAN KOLACHES

Margaret Probasco

1/2 c. milk	1/2 c. sugar
1/2 c. water	2 c. flour
3/4 c. butter (no substitute)	4 egg yolks
2 pkgs. active dry yeast	2 c. flour
1 tsp. salt	

Put milk, water and butter in saucepan and heat to melt butter, not over 110°. Put yeast, salt, sugar, and 2 cups flour in mixing bowl. Mix on slow speed. Add milk mixture. Beat slowly until well mixed. Add egg yolks one at a time mixing well after each. Add one cup of flour. Beat well. Add the last of flour; beat well. Cover and put in a warm place to rise. Let rise to double in bulk, 1 to 1 1/2 hours. Be sure to mix down before the dough rises more than double. Turn dough out on lightly floured board. Flatten with hands to about 1/4 inch thick. Cut rounds with round cutter. Place dough on greased baking sheet. Let rise about 15 minutes. Make hollow in center, place filling in hollow. Let rise about 15 to 30 minutes until light to touch. Bake at 350° 15 to 18 minutes. Brush with melted butter. Remove from pan to cool. For filling use fruit pie filling, Solo kolache filling or make your own.

KOLACHES

Mrs. Lumir Jansa

2 c. milk	1/4 c. warm water
2/3 c. sugar	2 pkgs. dry yeast
1/2 c. potato buds	1/3 c. vegetable oil
2 tsp. salt	1/3 c. butter <u>or</u> oleo
3 egg yolks <u>plus</u> 2 whole eggs	1 tsp. vanilla
6 c. flour	

Scald milk, add shortening, sugar, salt, potato buds. Cool, to lukewarm.

Dissolve yeast in warm water, add to milk mixture. Add beaten eggs. Add flour 2 cups at a time, beat till glossy at least 10 minutes. Let rise double in bulk. Can be refrigerated. Make into balls size of walnuts, place 2 inches apart on sheet, Continued Next Page.

KOLACHES (Continued.)

brush lightly with melted shortening and let rise till double in size. Make indentation then fill with filling, let rise again 15 minutes. Bake 450° 10 minutes or until brown. Brush kolaches again with shortening when baked.

RAISED DONUTS

Helen Davis

1 cake of yeast	2/3 c. lard <u>or</u> Crisco
1 1/2 c. potato water	Salt
3/4 c. sugar	Flour (to make soft dough)

Heat 1/2 cup potato water to lukewarm - dissolve yeast in this water. Add rest of ingredients plus water adding enough flour to make soft dough. Let set until they raise, work down and let rise again. Then roll out and cut donuts. Fry in hot fat after they rise again.

PECAN NUT ROLLS

Genevieve Slocum

1 cake of yeast	3 T. sugar
1/4 c. milk (scalded)	1/4 c. shortening (melted)
1 c. milk (scalded)	Brown sugar
1 1/2 c. flour	Pecans
2 egg yolks	Karo syrup
1/2 tsp. salt	

Crumble 1 cake of yeast into 1/4 cup scalded, cooled milk. Mix thoroughly. add to 1 cup scalded milk cooled to lukewarm. Stir in about 1 1/2 cups flour. Beat till smooth. Set aside to become light and full of bubbles, add the beaten yolks, salt, sugar and melted shortening. Add enough flour to make a soft dough, yet firm enough to knead. Set aside to double in bulk when light turn upside down on floured board.

Roll into rectangle. Brush with butter, sprinkle with brown sugar and pecans. Roll, cut into pieces. In a large pan butter well, sprinkle with brown sugar. Arrange pecans under each roll, drizzle with Karo syrup. Place rolls in pan; when light bake 15 minutes at 375° then reduce heat to 350°. Bake 10 minutes longer.

Bananas will keep their texture better if you pour boiling water over them before peeling and slicing for salads.

Wilma Ferguson

SWEET ROLLS

1/2 c. sugar	2 c. warm water
1/2 c. butter	2 pkgs. dry yeast
2 eggs (beaten)	1/4 c. water
1 1/2 tsp. salt	6 c. flour (unsifted)

Cream sugar and butter; add eggs, salt and warm water. Add yeast which has been dissolved in 1/4 cup water. Stir in 3 cups flour, beat hard; add rest of flour. Cover in bowl to rise. When double in bulk work down and make into rolls. Good dough for storing.

OVERNIGHT SWEET ROLL

Beryl Moore

1 tsp. dry yeast	1/2 c. oleo
3 c. warm water	(melted)
1 c. sugar	1 T. salt
2 eggs	8 to 10 c. flour

Start at 5:00 p.m.

Dissolve yeast in water, add other ingredients. Knead well adding flour as needed. Punch down every hour. Shape into rolls at 10:00 p.m. Divide in thirds. Roll out. Spread with melted oleo and sprinkle with a cinnamon sugar mixture. Roll up, cut and place in greased pans. Cover and let rise on kitchen counter top overnight. Bake in morning at 375° for 20 to 25 minutes. Let partially cool and frost.

DESSERT ROLLS

Rita Jensen

2 pkgs. yeast	2 c. milk (scalded)
1/4 c. warm water	3/4 c. lard
Sprinkle of sugar	3/4 c. sugar

Mix and let set first 3 ingredients. Mix and let cool next 3 ingredients. Mix first 2 mixtures together then add 2 beaten eggs, then 7 cups flour. Put in refrigerator overnight. Dough won't be real stiff. In morning roll out to 1/4 inch. Put cherries in and cut with glass. Let raise, then butter and bake at 400° 20 minutes. Butter slightly when out of oven. Frost with powdered sugar.

Candles will last longer, if stored in icebox a few days before you want to use them.

COFFEE KRINGLE

Beaulah Riggle

1/4 c. milk	1 egg
1/4 c. sugar	(beaten)
1/2 tsp. salt	1 1/2 c. prunes (chopped)
2 1/4 c. flour (sifted)	3 T. lemon juice
1/4 c. shortening	1/2 tsp. lemon peel
1/4 c. warm water	(grated)
1 pkg. <u>or</u> cake Fleischmann's	3 T. sugar
yeast (dry <u>or</u> compressed)	

Scald milk, cool to lukewarm. Mix together; sugar, salt, and flour. Cut in shortening. Measure in bowl warm water. Sprinkle or crumble in yeast. Stir until dissolved, stir in lukewarm milk, add beaten egg and flour mixture. Stir until well blended, about 2 minutes. Place in greased bowl, brush top with soft shortening. Cover. Let rise, free from draft, until double in bulk, about 1 hour and 30 minutes. Punch down, divide in half. Roll out on floured board to fit cookie sheet, real thin (greased cookie sheet). Spread with mixture of chopped prunes, lemon juice, grated lemon peel and sugar. Cover with the other half of dough rolled real thin. Let rise about 1 hour. Seal edges. Bake in oven 350 degrees for about 20 minutes. Frost when cool, if you wish. Solo baking fruit is good already prepared; apricot and prune are best.

BUTTERHORN ROLLS

Sylvia Neitderhisar

1 pkg. dry yeast	3 eggs (well beaten)
1 c. warm milk	1 tsp. salt
1/2 c. margarine	4 1/2 c. flour
1/2 c. sugar	(exactly)

Add yeast to warm milk. In a large bowl mix together milk mixture, sugar and well beaten eggs. In a saucepan melt margarine and add to milk mixture. Mix well. Add flour gradually beating well until all is used. Let rise (overnight on counter for best results). Form dough into circles and cut into pie shapes. Spread with melted butter. Roll up dough pieces, starting from wide end. Let rise until double in size and bake on ungreased baking sheet for 15 to 20 minutes at 350°. Makes 36 rolls.

Sprinkle a little salt or flour in hot fat before frying in it to prevent spattering.

ENGLISH MUFFINS (Home Style)

4 to 4 1/2 c. flour
 1 pkg. instant dry yeast
 1/2 c. whole wheat flour
 1/2 c. wheat germ
 1/2 c. quick rolled oats
 1 c. nonfat dry milk

3 T. sugar
 2 tsp. salt
 2 c. warm water
 1/4 c. oil
 1/4 c. corn meal

In large electric mixer bowl stir 2 cups flour, all other ingredients except corn meal, stir till moistened. Beat 3 minutes. By hand stir in remaining flour to make a firm dough, knead well. Place in greased bowl, cover, let rise in warm place 60 minutes. Punch dough down, cut in half. On a surface sprinkle with corn meal, roll out to 1/2 inch thickness. Cut into 3 inch rounds. Place a few inches apart on ungreased cooky sheets. Cover and let rise until doubled about 30 minutes. Bake corn meal side down on greased electric griddle, or skillet at 325° until golden brown about 8 minutes. Turn and bake 8 minutes on other side. Cool on wire racks, 18 to 20 muffins. Split with fork, toast and butter.

PARKER HOUSE ROLLS

Peg Colony

1 pkg. yeast
 1/4 c. water
 1 c. milk (scalded)
 2 T. shortening

2 T. sugar
 1 tsp. salt
 1 egg (well beaten)
 3 1/2 c. flour (sifted)

Soften yeast in warm water. Combine milk, sugar, shortening, salt. Cool to lukewarm. Add yeast. Add egg. Gradually stir in flour to form soft dough. Beat vigorously. Cover. Let rise in warm place till double. Turn out on floured board and roll till 1/2 inch thick. Cut with biscuit cutter. Brush round with butter. Make a fold, seal edges. Let rise till double on cookie sheet. Bake at 400° oven for 15 minutes. Brushed with melted butter when done. Make 3 dozen.

PERFECTION ICEBOX ROLLS

Rita Jensen

6 c. flour (unsifted)
 3/4 c. sugar
 1 c. boiling water
 2 eggs
 1/4 c. lukewarm water

1 tsp. salt
 1 c. lard
 1 c. cold water
 2 pkgs. dry yeast
 Continued Next Page.

PERFECTION ICEBOX ROLLS (Continued.)

Cream sugar and lard. Add boiling water. Then cold water. Add beaten eggs and yeast dissolved in lukewarm water. Add salt to flour and sift into liquid ingredients. Mix well, but do not knead. Cover and place in icebox. Shape into rolls and allow 2 hours for rising. Bake in a moderately hot oven 425° for 15 minutes.

DILLY CASSEROLE BREAD

Linda O'Bannion

1 pkg. yeast	1 tsp. salt
1/4 c. warm water	1 egg (unbeaten)
1 c. creamed cottage cheese	2 1/4 - 2 1/2 c. flour
(heated)	2 T. sugar
2 tsp. dill seed	1 T. instant onion
1/4 tsp. soda	1 T. butter

Soften yeast in water. Combine in mixing bowl; cheese, sugar, onion, sugar, dill seed, salt, soda, egg and softened yeast. Add flour till a soft ball, heating well. Cover, let rise in warm place until light and double (50 - 60 minutes). Stir down dough. Turn into well greased 8 inch round casserole 1 1/2 - 2 quart. Let rise in warm place (30 to 40 minutes). Bake at 350° until golden brown. Brush with butter.

COOL RISE BREAD

Jane Stiles

5 1/2 - 6 1/2 c. flour	2 T. sugar
2 pkgs. yeast	1 T. salt
1/2 c. warm water	3 T. margarine <u>or</u>
1 3/4 c. warm milk	cooking oil

Dissolve yeast in water. Add warm milk, sugar, salt and oil. Stir in two cups of flour. Beat smooth. Add remaining flour gradually until soft dough forms. Knead for 5 - 10 minutes. Cover and let rest for 20 minutes. Punch down and shape into two loaves and place in greased pan. Cover and place in refrigerator. Refrigerate 24 - 48 hours.

Remove from refrigerator and let stand 10 minutes, while oven is heating, bake 30 to 40 minutes at 400°. Two loaves.

Marriage is an institution help together by
2 books: COOK and CHECK.

ORANGE ROLLS

1 pkg. dry yeast
1 c. water (lukewarm)
2 eggs
1/3 c. oil

1/3 c. sugar
1 tsp. salt
3 1/3 c. flour

Dissolve yeast in water, add a little sugar. Beat eggs until light. Add shortening, salt and sugar. Add to yeast mixture. Stir in flour mixing well. Let rise 1 hour. Shape into rolls.

ORANGE TOPPING:

Boil 1 can (small) frozen orange juice, 2/3 cup sugar, 4 tablespoons margarine for 3 minutes. Pour into bottom of 9x13 inch pan. Place cut rolls on top. Bake at 400° oven for 8 - 10 minutes. Turn upside down when done.

MAYFLOWER ROLLS (Bread)

Lena Gritton

2 c. warm water or use
part milk

1/2 c. sugar

1/2 c. margarine

1 oz. yeast or less (dissolved
in 1/2 c. warm water)

2 eggs (beaten)

1 1/2 tsp. salt

6 c. flour

Butter

Cinnamon

Sugar

Pecans

Mix together and add about 6 cups flour. Let rise in refrigerator. If time permits work it down and let rise the second time. Roll out and spread with butter, shake a mixture of 1 part cinnamon and 2 parts sugar over dough, sprinkle with chopped pecans. Make a roll and cut in 1 inch slices. Place in buttered muffin tin cups and bake at 350 degrees for 20 - 25 minutes.

OVERNIGHT ROLLS - CRESCENT

Dayle Martin

1 pkg. yeast

2 T. sugar

1 c. milk (scalded)

1/3 c. lard

1/3 c. sugar

3 eggs (beaten)

1 tsp. salt

4 1/2 c. flour (sifted)

Combine yeast, 2 tablespoons sugar and a little water. Permit these ingredients to stand until dissolved. Scald milk, add lard and stir until melted, cool. Combine and beat well sugar, eggs and salt, stir in milk mixture, stir in yeast mixture. Stir in sifted flour and beat until it blisters (about 5 minutes). Cover and refrigerate overnight. Take out 3 1/2 hours

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OVERNIGHT ROLLS - CRESCENT (Continued.)

before baking. Divide into 3 parts and roll each part into a circle about 9 inches in diameter. Cut each circle into 16 pieces (or less) wedge-shaped pieces. Roll each piece beginning at the wide end. Stretch the wide end a bit as you start to roll it. Brush the rolls with: 1 beaten egg. Sprinkle sesame seed or poppy seed on rolls.

Rise 3 hours. Bake about 12 minutes on greased sheet 400 degrees. (Do not overbake.) Yields 3 - 4 dozen.

HOMEMADE BREAD

Laurene Kincade

25 c. flour
1/2 c. salt
4 pkgs. yeast

1 1/4 c. sugar
1/2 c. warm bacon grease
2 qts. warm water

Mix in usual bread making methods. Makes 6 - 8 large loaves.

QUICK BREADSDELICIOUS BANANA BREAD

Phyllis Whitcomb

(Wife of Minister - Church of God)

3/4 c. butter or margarine
1 1/2 c. sugar
1 1/2 c. (4 - 6) ripe bananas
(mashed)
2 c. flour
1 tsp. baking soda

2 eggs
1 tsp. vanilla
1 tsp. salt
1/2 c. buttermilk or sour milk
1/2 c. nuts

Cream well butter and sugar. Blend in bananas, flour, soda, eggs, vanilla and salt. Add alternately with 1/2 cup buttermilk or sour milk (sour sweet milk with 2 teaspoons vinegar) blending just well combined. Fold in 1/2 cup nuts, if desired. Pour into greased loaf pan.

Bake 1 1/2 hours. Temperature 350°; 9x5x3 inch loaf pan.

ENGLISH TEA BISCUITS

Effie Myers

2 c. flour
4 tsp. baking powder
2 tsp. sugar
1/2 tsp. salt

1/2 tsp. cream of tartar
1/2 c. shortening
1 egg
2/3 c. milk

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ENGLISH TEA BISCUITS (Continued.)

Mix all dry ingredients. Cut in shortening. Beat egg, add to milk and add to other ingredients. Stir until dough follows spoon. Turn dough into lightly floured board. Knead lightly. Pat and roll about 1 inch thick. Cut and bake on ungreased cookie sheet 350° 15 to 20 minutes.

Ruth Russell

BISCUIT MIX

5 lbs. flour
3/4 c. baking powder
2 T. cream tartar
3 T. salt

1/2 c. sugar
2 lbs. Crisco or
1 1/2 lbs. lard
Milk

Mix all together except milk and store in closed container. To make biscuits use 3 cups mix, 1 cup milk. Roll and cut and bake 425° oven.

APPLE COFFEE CAKE

Lena Gritton

1/2 loaf frozen bread dough
(thawed)
Apples (sliced)

Sugar
Cinnamon

CRUMB MIXTURE:

1/3 c. sugar
1/4 c. flour

2 T. butter
1/4 c. pecans (chopped)

GLAZE OF:

Powdered sugar
Milk

Vanilla

Spread thawed dough over 12 inch pizza pan, let rise, then cover with apples, sprinkled with sugar and cinnamon. Let rise about 30 minutes, cover with crumb mixture. Bake at 350 degrees 35 - 40 minutes or until apples are tender and crust brown. When cool drizzle with glaze. Cut in wedges.

OVERNIGHT COFFEE CAKE

Erma Sentman

3/4 c. margarine
1 c. white sugar
1/2 c. brown sugar
2 eggs
1 tsp. baking powder
1 tsp. soda

1/2 tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
1 c. nuts (optional)
1 c. sour cream

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OVERNIGHT COFFEE CAKE (Continued.)

TOPPING:

1/2 c. brown sugar 1 tsp. cinnamon
 Cream shortening and eggs. Sift dry ingredients together, mix with creamed mixture. Add sour cream and nuts. Pour into 9x13 inch greased pan. Sprinkle topping over top, cover and refrigerate. Next morning bake 350 degrees 35 - 40 minutes. Serves 12 - 15.

CHERRY COFFEE CAKE

Lena Gritton

1/2 loaf frozen bread dough 1/4 c. flour
 (thawed) 1/3 c. sugar
 1 can cherry pie filling 2 T. butter
 1 T. sugar 1/4 c. pecans (chopped)

GLAZE MADE OF:

Powdered sugar Milk and vanilla

Spread rolled bread dough over the bottom and about 1 inch high on the sides of a greased 9x9 inch pan. Let rise about 30 minutes. Spoon pie filling plus 1 tablespoon sugar over the dough and let rise about 30 minutes. Spread crumb mixture made of flour, sugar, butter and nuts over the filling. Bake at 350 degrees for 25 - 30 minutes. When cool drizzle with glaze. Cut in squares and serve with coffee.

SOUR CREAM COFFEE CAKE

Aila Stoner

1 c. margarine 1/2 tsp. vanilla
 2 c. sugar 2 c. cake flour (sifted)
 2 eggs 1 tsp. baking powder
 1 c. sour cream 1/4 tsp. salt

TOPPING:

1/2 c. pecans (finely chopped) 2 T. brown sugar
 1/2 tsp. cinnamon

Cream margarine, sugar, eggs and vanilla. Fold in sour cream and sifted dry ingredients. Spoon half of batter into greased and floured 10 inch tube pan. Cover with half of topping and repeat.

Bake 350° oven 55 to 60 minutes. Cool at least 15 minutes before removing from pan. Sprinkle with powdered sugar. Serve next day.

Betty Riggle

YUMMY SOUR CREAM PECAN COFFEE CAKE

1/2 c. butter or oleo
 1 c. sugar
 2 eggs (1 at a time)
 2 c. flour (sifted)
 1 tsp. baking powder

1 tsp. soda
 1/2 tsp. salt
 1 c. commercial sour cream
 1 tsp. vanilla

TOPPING:

1/2 c. brown sugar
 1/2 c. white sugar

1 tsp. cinnamon
 1 c. pecans (chopped)

Cream butter or oleo and sugar together, add eggs and beat until smooth. Add sour cream and the dry ingredients and beat until smooth. Pour 1/2 of batter in an angel food cake pan and smooth around and sprinkle with half of the topping, place other half of batter on top and smooth out. Add the remaining topping and bake in 375 degree oven for about 40 minutes. You may have to turn oven down to 350° if top starts to brown too fast.

Anna E. Baker

COFFEE CAKE

1 1/2 c. flour
 1/4 tsp. salt
 3 tsp. baking powder

1 egg and 3/4 c. milk
 1/3 c. shortening

TOPPING MIX:

3 T. flour
 1 tsp. cinnamon
 1/2 c. brown sugar

2 T. margarine
 Nuts (if desired)

Mix dry ingredients and cut in 1/3 cup shortening. Beat 1 egg and add 3/4 cup milk. Stir into above mixture. Put batter into 9x9 inch pan and cover with topping or put half of batter in pan, sprinkle 1/2 topping on it; then rest of batter and rest of topping. Bake at 350° for 35 minutes.

GOLDEN CRUNCH COFFEE CAKE

Marie Brant

3 c. flour (sifted)
 1/2 tsp. salt
 3 tsp. baking powder
 1/2 c. butter
 1 1/2 c. sugar
 1 tsp. vanilla
 4 eggs

1 c. milk
 1 c. brown sugar
 (firmly packed)
 2 T. butter
 2 T. flour
 1 tsp. cinnamon (ground)
 1 c. walnuts (chopped)

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GOLDEN CRUNCH COFFEE CAKE (Continued.)

Sift together first 3 ingredients. Cream butter and sugar, until light and fluffy, add vanilla and eggs beating well. Add dry ingredients alternately with milk, blending well after each addition. Spread 1/2 of batter in a greased 13x9x2 inch baking pan. Combine the remaining ingredients and sprinkle 1/2 of mixture over batter. Top with remaining crumbs. Bake in 350° oven 45 minutes or until done. Serves 12.

EASY COFFEE CAKE

Bess Myers

2 c. flour (sifted)
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. soda
1 tsp. baking powder

1 c. white sugar
1/2 c. brown sugar
2/3 c. shortening
2 eggs
1 c. buttermilk

TOPPING:

1/2 c. brown sugar
1/2 tsp. cinnamon

1/4 tsp. nutmeg
1/2 c. nuts or 1 c. dates (chopped)

Sift together the dry ingredients. Cream together sugars and shortening, add eggs to creamed mixture and beat well. Add sifted ingredients alternately with buttermilk. Spread in greased, floured 9x12x2 inch pan. Sprinkle with topping. Place in refrigerator or cool place overnight. Next day bake 350 degrees approximately 35 minutes. Serve warm.

SUSAN'S COFFEE CAKE

Elma Colony

2 c. flour
1 c. sugar

1 1/2 tsp. baking powder
1/2 tsp. soda

Sift together with:

Rind of an orange (grated)
or 1/4 c. concentrated juice
1 egg

1 c. buttermilk
1/2 c. shortening (melted)
1 c. white raisins

TOPPING:

(Put on before baking.)

2 T. butter (soft)
1/2 c. sugar
1/2 tsp. mace

1/2 tsp. cinnamon
1/2 c. nuts
(chopped)

Mix ingredients and bake in greased 9x13 inch pan 350° oven. Put topping on before baking. The orange and the mace in the topping make this a special favorite, and good to fix to deliver hot to a friend or as a Christmas present.

CRANBERRY COFFEE CAKE

1/2 c. shortening
 1/3 c. sugar
 1 tsp. vanilla
 1 egg (beaten)

1 1/2 c. flour (sifted)
 2 tsp. baking powder
 1/2 tsp. salt
 1/2 c. milk

TOPPING:

1 c. whole cranberry sauce
 1 1/2 tsp. butter
 (melted)

1/4 c. sugar
 1/2 tsp. cinnamon
 1 1/2 T. flour

Cream the shortening, sugar and vanilla together. Add the beaten egg. Sift together dry ingredients. Add flour mixture alternately with milk to sugar mixture. Pour into greased 8x8 inch pan.

For topping, cover with cranberry sauce which has been broken up. Make indentations with a knife handle to press the cranberry down into the dough. Brush top with melted butter. Mix flour, sugar and cinnamon; sprinkle over top. Bake in moderate oven (350°) for 1 hour.

BOSTON BROWN BREAD

Elma Colony

1 c. corn meal
 1 c. rye flour
 1 c. graham flour
 1 tsp. salt
 1 tsp. soda

1 tsp. baking powder
 1 c. raisins
 (seedless)
 2 c. buttermilk
 3/4 c. molasses

This recipe is from my first cook book 50 years ago. If you prefer this less dark, substitute white flour for the rye or graham.

Mix well and add raisins. Fill molds or tin cans 2/3 full. Cover tightly. Steam for 3 hours in hot oven on a rack slightly above boiling water, adding more water if necessary. Keep water boiling. Can be uncovered and placed in a dry oven 5 minutes to dry off tops. I like to serve the first one hot with butter.

If nobody knows the troubles you've seen -
 you don't live in a small town.

GLAZED QUICK APPLE BREAD

Genevieve Slocum

1/2 c. shortening	2 1/2 tsp. baking powder
1 c. sugar	1/4 tsp. salt
1 tsp. vanilla	2 T. milk
2 eggs	1 c. apples (finely chopped)
2 c. flour	1/4 c. nuts
1 tsp. cinnamon	

Cream shortening, sugar, vanilla, then add eggs, beat well. Sift flour with cinnamon, baking powder, salt. Then add all together. Stir only until flour is dampened. Oil loaf pan. Bake 350° 1 hour. Cool. Remove from pan, pour over glaze.

GLAZE:

1/2 c. powdered sugar (sifted)	1 T. water
2 T. butter (melted)	1/2 tsp. cinnamon

Let run down sides.

APRICOT BREAD

Helen Davis

1 c. dried apricots	2 c. flour
1 c. sugar	1 tsp. salt
2 T. shortening	2 tsp. baking powder
1 egg in 1/2 c. water	1/2 tsp. soda
1/2 c. orange juice	1/2 c. nuts (chopped)

Cut up and soak apricots for 30 minutes in warm water. Mix the batter. Add drained apricots, add nuts. Put in pans and let stand 1/2 hour. Bake about 1 hour at 350°. Makes 1 large or 2 small loaves.

BANANA BREAD

Barbara Evans

1/2 c. oleo	3 bananas
1 c. sugar	(mashed)
2 eggs	2 c. flour
1/4 c. nuts (chopped)	1 tsp. soda

Cream oleo and sugar. Add eggs unbeaten and stir. Add nuts and bananas. Sift flour, soda and add to mixture. Pour in 2 oiled loaf pans. Bake 350° 45 to 60 minutes.

Before you criticize the old folks, remember that even though a clock is run down, it's right twice a day.

Marie Brant

BANANA-NUT BREAD

2/3 c. butter or margarine
 1 2/3 c. sugar
 2 large eggs
 1/2 T. banana flavoring
 2 1/2 c. flour (sifted)
 1 1/4 c. (3 lg.) bananas
 (sieved)

1 1/4 T. baking powder
 1 tsp. salt
 1 c. nuts
 (finely chopped)
 2/3 c. buttermilk
 1 tsp. baking soda

Cream the butter or margarine and sugar; add eggs and flavoring and heat until very smooth. Sift together flour, baking powder and salt. Stir in nuts. Mix into creamed mixture alternately with the buttermilk to which the soda has been added. Add the bananas last. Bake in 2 well greased loaf pans or 3 small pans if you want to freeze some of it. Bake at 350° for about 45 to 55 minutes or until it tests done with a toothpick. Turn out on rack to cool. Sliced thin it makes very delicious sandwiches.

BANANA NUT BREAD

Lynn Stangl

1/2 c. margarine
 1 c. sugar
 2 eggs
 3 bananas (mashed)
 2 c. flour (sifted)

1 tsp. soda
 1/4 c. maraschino cherries
 (chopped)
 1/4 c. chocolate chips
 1/4 c. nuts (chopped)

Cream margarine and sugar; add eggs. Blend in bananas. Sift together flour and soda; add to mixture. Stir in cherries, chocolate chips and nuts. Pour into loaf pan.

Bake at 350° - 45 minutes or until toothpick comes out clean.

CARROT ORANGE BREAD

Jeanne Anderson

2 c. all-purpose flour
 3/4 c. sugar
 1 1/2 tsp. baking powder
 1 tsp. soda
 1 tsp. salt

2 T. oil
 1 c. carrots (finely grated)
 1 tsp. orange rind (grated)
 1 egg
 3/4 c. orange juice

In large bowl sift together flour, sugar, soda and salt. Make a well in center of dry ingredients and stir in other ingredients with fork until just blended (do not beat). Spoon into greased and floured 9x5x3 inch loaf pan and bake at 350° for 30 to 35 minutes. Test with toothpick.

CRANBERRY BREAD

Rita Neitderhisar

2 c. flour
 1/2 tsp. salt
 1 c. sugar
 1 1/2 tsp. baking powder
 1/2 tsp. soda
 1 egg (beaten)

2 T. salad oil plus orange juice
 to make 3/4 c.
 1/2 c. nuts (chopped)
 3/4 c. raw cranberries (sliced)
 Orange peel from 1/2 orange
 (grated)

Sift dry ingredients. Heat salad oil and orange juice, add to dry ingredients. Add egg. Add nuts, cranberries and orange peel. Stir gently so cranberry slices will not be broken or crushed. Bake in loaf pan about 1 hour at 325 - 350°.

DATE-NUT BREAD

Margie Rinehart

1 lb. dates
 2 tsp. soda
 1 1/2 c. boiling water
 3 c. flour
 1 1/2 c. sugar

2 eggs
 1 tsp. vanilla
 Dash salt
 1 c. nutmeats

Chop dates, add soda. Pour boiling water. Let cool. Mix sugar, eggs, vanilla and salt, add date mixture, mix gently. Add flour and nutmeats. Bake in 2 greased loaf pans 1 hour at 350°.

DATE BREAD

Marie Brant

1 1/2 c. boiling water
 1 1/2 c. dates (chopped)
 3/4 c. sugar
 2 T. vegetable shortening
 1 egg

1 T. burnt sugar flavoring
 2 1/4 c. flour
 1 tsp. soda
 1/2 tsp. salt

Pour water over dates and let cool. Cream sugar and shortening, add egg and burnt sugar flavoring and heat. Stir in cooled dates and water. Sift together the flour, soda, and salt and add to first mixture. Put in greased loaf pan and bake at 350° for about 60 minutes or until toothpick comes out clean.

In the old days, the man who saved money was
 a miser; nowadays he's a wonder.

PINEAPPLE DATE BREADMona Ball
(Penn Elementary Teacher)1 egg (slightly beaten)
1/3 c. milk

Mix these together.

1 c. nuts (chopped)
1 c. dates (chopped)
3 c. flour (sifted)
3/4 c. sugar1/3 c. shortening (melted)
1 c. cr. pineapple (not drained)3 tsp. baking powder
3/4 tsp. salt
1/4 tsp. sodaStir until all moistened. Pour into greased pan 9 1/2x5x3
inch. Preheat oven to 350°. Bake 50 - 60 minutes.PRUNE BREAD

Nell Endsley

1 lb. prunes

Soak overnight in plenty of water.

3/4 c. shortening

2 eggs

2 c. sugar

(beaten)

2 tsp. soda

4 c. flour

1 tsp. cloves

1 tsp. cinnamon

1 tsp. salt

1 tsp. nutmeg

Take 2 cups water from the prunes. Cut up the prunes and
mix with shortening, water, spices and cook 5 minutes. Cool,
and add the rest of the ingredients. Pour into two well greased
and floured bread pans. Bake in a 350° oven about 40 minutes.ZUCCHINI BREAD

Toni DeRyke

3 eggs

2 tsp. soda

2 c. sugar

1/2 tsp. baking powder

1 c. oil

1 tsp. salt

2 tsp. vanilla

3/4 tsp. nutmeg

2 c. zucchini (shredded)

1 1/2 tsp. cinnamon

1 can (8 oz.) pineapple
(crushed and drained)

1 c. raisins

3 c. flour

1 c. nutmeats

Mix in order given. Bake in 2 loaf pans at 350° for 1 hour.

SECRET: Something you tell one person at a time.

ZUCCHINI BREAD

Jeanne Anderson

1 c. unpeeled zucchini
(grated)

1 c. sugar

2 eggs

1/2 c. oil

1 1/2 c. flour

1 tsp. lemon peel (grated)

1 tsp. orange extract

2 tsp. baking powder

1/2 tsp. soda

1/8 tsp. nutmeg

1/8 tsp. ginger (ground)

1/2 c. nuts

(finely chopped)

Beat together oil, sugar, eggs, lemon peel and orange extract. Sift together flour, baking powder, soda, salt, ginger and nutmeg, then alternately add dry ingredients. Zucchini to wet mixture, beat well, stir in nuts and put in greased pans. Bake 55 minutes in 375° oven. Cool in pan 15 minutes. Yield one loaf.

ZUCCHINI BREAD

Genevieve Slocum

3 eggs (well beaten)

1 c. oil

2 c. zucchini (grated)

2 c. sugar (part brown sugar)

2 tsp. vanilla

3 c. flour

1 tsp. soda

1/4 tsp. baking powder

2 tsp. cinnamon

Pinch of salt

In a large bowl mix liquids together. Then add dry ingredients, mix well. Pour into 2 greased loaf pans. Bake about 1 hour at 325°.

BAKED APPLE DOUGHNUTS

Jonna Lininger

1 1/2 c. flour

1 3/4 tsp. baking powder

1/2 tsp. salt

1/2 tsp. nutmeg

1/2 c. sugar

1 egg (beaten)

1/3 c. oil

1/4 c. milk

1/2 c. apple (grated) or

3/4 c. applesauce

Sift dry ingredients, add egg, oil and milk. Blend well and add apple. Fill 12 muffin cups 2/3 full. Bake 350° 20 to 25 minutes.

Remove from pan and while warm brush with 1/4 cup melted butter and roll in mixture of 2/3 cup of sugar and 2 teaspoons cinnamon.

Growl all day and by evening you'll be dog tired.

BUTTERMILK POTATO DOUGHNUTS

1 1/2 c. hot unseasoned
potatoes (mashed)
1/3 c. butter or oleo (melted)
2 c. sugar
3 eggs
1 c. buttermilk

1 tsp. vanilla
5 1/2 c. flour (sifted)
4 tsp. baking powder
1 1/2 tsp. baking soda
1 tsp. salt
1 tsp. nutmeg

Combine potatoes, butter, sugar, eggs, buttermilk and vanilla. Beat until well blended. Sift flour, baking powder, soda, salt and nutmeg. Gradually stir dry ingredients into potato mixture, blending well after each addition. Chill for 1 hour. Roll 1/3 of dough at a time on lightly floured surface to 1/2 inch thick. Cut with floured doughnut cutter. Let rest 10 - 15 minutes. Fry in hot deep fat 1 1/2 - 2 minutes on each side. Roll in powdered sugar or cinnamon sugar mixture. Serves 6 dozen.

SPONGE JELLY ROLL

Vera Larew

4 eggs
1/4 tsp. salt
1 c. sugar
1/4 c. hot milk

1 c. all-purpose flour
(sifted before measuring)
2 tsp. baking powder
1 tsp. vanilla

Beat eggs until lemon color, add salt and sugar. Mix well. Sift once baking powder and flour, add slowly, then add hot milk and vanilla. Pour into greased 10x15x1/2 inch pan. Bake at 400° for 15 minutes. Turn out on towel sprinkled with sugar (powdered). Cut all 4 edges off and place wax paper over cake, roll quickly, leave wax paper inside roll, then wrap in sugared towel, cool; unroll, remove wax paper, spread with jelly or other favorite filling. Roll again, ready to use; or may be frosted with your favorite frosting.

BLUEBERRY MUFFINS

Pam Simmons

1 egg (beaten)
1/2 c. milk
1/4 c. cooking oil
1 1/2 c. flour

1/2 c. sugar
2 tsp. baking powder
1/2 tsp. salt
3/4 c. blueberries (drained)

Mix all together. Bake 20 - 25 minutes at 400 degrees.
Makes 12 muffins.

Worry is Interest we pay on trouble before it is due.

BLUEBERRY MUFFINS

Genevieve Slocum

1/2 c. vegetable shortening	1/2 tsp. salt
3/4 c. sugar	1/2 tsp. nutmeg
2 eggs	3/4 c. milk
2 1/2 c. flour (unsifted)	1 1/2 c. fresh blueberries
2 1/2 tsp. baking powder	

Cream shortening until fluffy. Gradually beat in sugar. Beat in eggs. Sift dry ingredients. Add alternately with milk. Fold in blueberries. Makes 18. Bake at 350° 20 - 25 minutes. If desired, roll in 1/2 cup melted butter then in 3/4 cup sugar mixed with 1/2 teaspoon cinnamon.

BRAN MUFFINS

Marie Warson

3 c. bran flakes <u>or</u> raisin bran	2 eggs
1 c. boiling water	2 c. buttermilk
1/2 c. shortening <u>or</u> oil	1 tsp. salt
(melted)	2 1/2 tsp. soda
1 1/2 c. sugar	1/2 c. raisins
2 1/2 c. flour	(if plain bran)

Pour hot water over bran and let stand while mixing other ingredients. Beat shortening, sugar, eggs and milk good. Stir in rest of dry ingredients. Bake at 400° for 20 minutes in greased muffin pans. This dough keeps in refrigerator for 6 weeks.

BRAN MUFFINS

Genevieve Slocum

2 c. bran buds	1 qt. buttermilk
2 c. boiling water	5 c. flour
2 1/2 c. sugar	5 tsp. soda
1 c. shortening	1 tsp. salt
4 eggs	4 c. of all-bran <u>or</u>
(beaten slightly)	bran flakes

Soak bran buds in boiling water, cool. In a very large bowl cream sugar, shortening, eggs, buttermilk. Sift together and add flour, soda, salt and bran flakes. Add the soaked buds. Mix well, store in large mouth jar in refrigerator. Dough will get real thick but do not stir. Put in muffin tins as needed. Bake at 400° 15 to 20 minutes. Make 1 gallon. Batter keeps indefinitely in refrigerator.

Margaret Schwegler

6 WEEKS BRAN MUFFINS

6 c. bran buds
 (1 lb. 2 oz. box)
 2 c. boiling water
 1 c. margarine (melted)
 3 c. sugar
 4 eggs (beaten)

1 qt. buttermilk
 5 tsp. soda
 2 tsp. salt
 5 c. flour
 1 box raisins

Pour boiling water over 2 cups bran buds. Add butter, set aside. Mix rest of bran buds with sugar, eggs and buttermilk. Sift flour with soda and salt. Combine all ingredients. Store in refrigerator and use as needed. Bake at 400° for 20 minutes. Makes 4 quarts. Use large mixing bowl.

BRAN MUFFINS

1 c. bran buds or all-bran
 1/2 c. Crisco
 (heaping)
 1 1/4 c. sugar
 2 eggs (well beaten)

1 pt. buttermilk
 2 1/2 c. flour
 2 1/2 tsp. soda
 1/2 tsp. salt
 2 c. bran

Pour 1 cup boiling water over 1 cup bran, set aside. Cream Crisco, sugar, add eggs and buttermilk, then add bran mixture. Sift and add flour, salt, soda then add 2 more cups bran and mix till moistened. Bake 375° 20 minutes.

Can be stored in airtight container in refrigerator up to 4 weeks and bake as needed. DO NOT STIR AGAIN BEFORE BAKING.

CORN-OAT MUFFINS

Gertrude Novy

1 c. buttermilk
 1/2 c. corn meal
 1/2 c. quick oatmeal
 1 egg
 1/2 c. brown sugar

3/4 tsp. salt
 1 tsp. baking powder
 1/2 tsp. soda
 1/2 c. vegetable shortening

Mix together first 3 ingredients and let stand at least an hour (or overnight in refrigerator). Add the rest and mix well. Bake 20 minutes 350 - 400 degrees.

Be sure if God sends you on stony paths,
 He will provide you with strong shoes.

CARAMEL-NUT OATMEAL MUFFINS

Pam Simmons

1/3 c. brown sugar	1/2 tsp. salt
2 T. butter (soft)	1/4 c. shortening
Nuts	1 c. quick oatmeal
1 c. flour (sifted)	1 c. milk
1/4 c. sugar	1 egg
3 tsp. baking powder	(beaten)

Blend brown sugar and butter, pat mixture evenly into greased muffin cups, arrange nuts with this mixture. Sift together dry ingredients, except oatmeal; cut in shortening. Blend in oatmeal. Lightly stir in egg and milk. Fill cups 2/3 full.

Temperature 425°. Bake 20 minutes. Makes 12 to 15 muffins.

GRAHAM MUFFINS

LBD

1/4 c. sugar	1 c. flour
1 heaping T. lard <u>or</u> shortening	2 tsp. baking powder
1 egg	1 c. sweet milk
1 c. graham flour	

Cream sugar and shortening. Beat eggs and add milk. Sift dry ingredients and mix altogether. Fill tins 2/3 full. Bake 20 to 30 minutes in 400 - 425° oven. Serves 12.

MYSTERY MUFFINS

Ruth Alberts

1 c. self-rising flour	3 T. mayonnaise
1/2 c. milk	

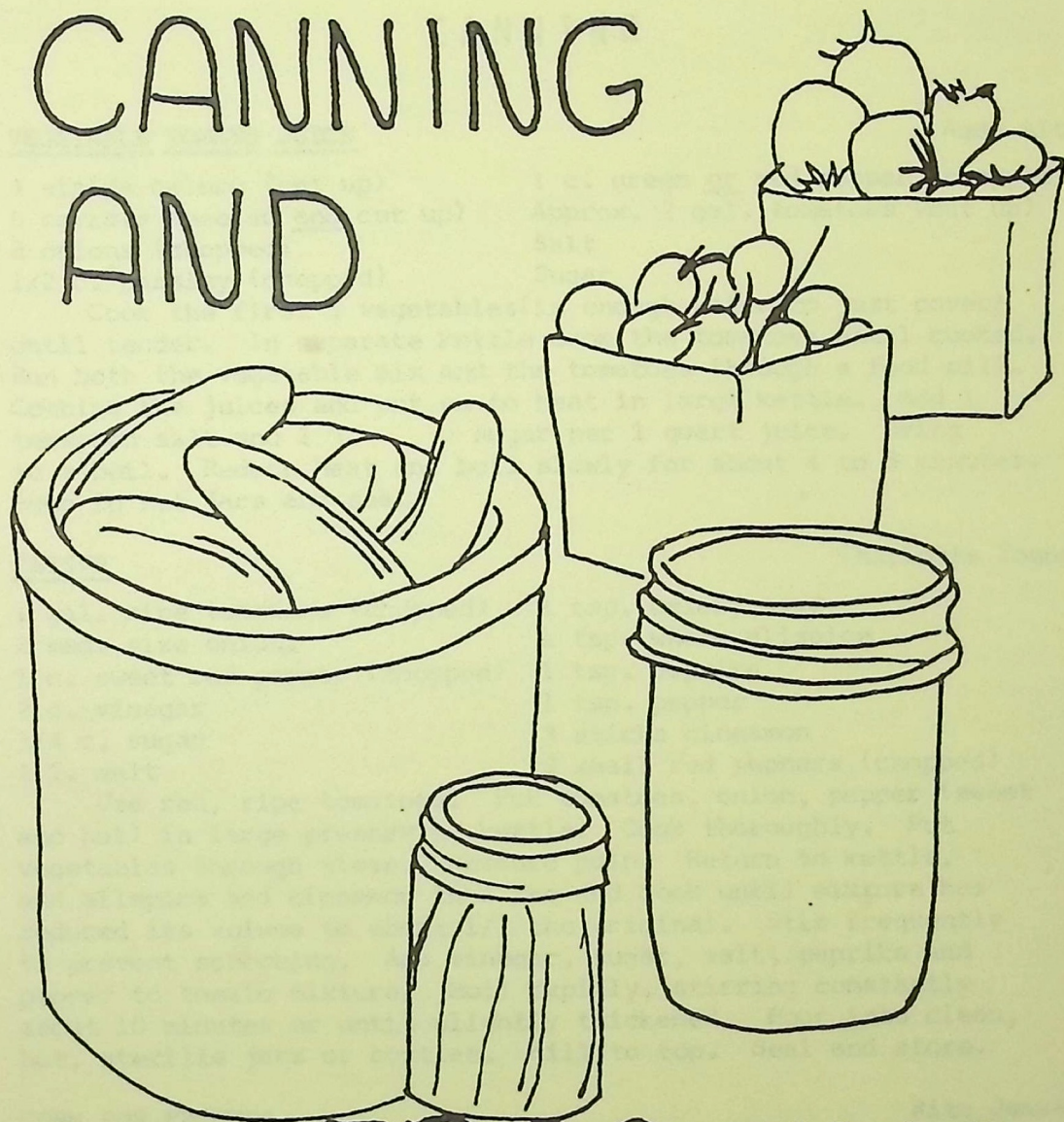
Combine all ingredients. Drop by spoonfuls into muffin tins. Bake in 350 degree oven until brown.

HAPPINESS

2 heaping cups of patience
 1 heartfelt of love
 2 handfuls of generosity
 Dash of laughter
 1 headful of understanding
 Sprinkle generously with kindness -
 Add plenty of faith and mix well.

ADDITIONAL RECIPES

CANNING
AND



FREEZING

CANNING

VEGETABLE TOMATO JUICE

Agda Alt

- | | |
|--------------------------------------|---|
| 4 stalks celery (cut up) | 1 c. green <u>or</u> red pepper (chopped) |
| 8 carrots (peeled <u>and</u> cut up) | Approx. 2 gal. tomatoes (cut up) |
| 8 onions (chopped) | Salt |
| 1/2 c. parsley (chopped) | Sugar |

Cook the first 5 vegetables (in enough water to just cover) until tender. In separate kettle cook the tomatoes until cooked. Run both the vegetable mix and the tomatoes through a food mill. Combine the juices and put on to heat in large kettle. Add 1 teaspoon salt and 1 T. sugar per 1 quart juice. Bring to a boil. Reduce heat and boil slowly for about 4 to 5 minutes. Pour in hot jars and seal.

CATSUP

Charlotte Young

- | | |
|---------------------------------|-------------------------------|
| 1 gal. ripe tomatoes (chopped) | 1 tsp. celery seed |
| 2 med. size onions | 1 tsp. whole allspice |
| 1 c. sweet red pepper (chopped) | 1 tsp. paprika |
| 2 c. vinegar | 1 tsp. pepper |
| 3/4 c. sugar | 3 sticks cinnamon |
| 1 T. salt | 2 small red peppers (chopped) |

Use red, ripe tomatoes. Put tomatoes, onion, pepper (sweet and hot) in large preserving kettle. Cook thoroughly. Put vegetables through sieve. Measure pulp. Return to kettle, add allspice and cinnamon in a bag and cook until mixture has reduced its volume to about 1/2 the original. Stir frequently to prevent scorching. Add vinegar, sugar, salt, paprika and pepper to tomato mixture. Boil rapidly, stirring constantly about 10 minutes or until slightly thickened. Pour into clean, hot, sterilie jars or bottles. Fill to top. Seal and store.

CORN FOR FREEZER

Rita Jensen

- | | |
|--------------|----------------|
| 15 c. corn | 1/8 c. salt |
| 1/2 c. sugar | 5 c. ice water |

Put all ingredients together, stir and pack in juice and freeze.

Ordra Bowman

FROZEN CUCUMBERS

2 c. water

1 tsp. salt

2 c. sugar

Cucumbers

1 c. vinegar

Bring to a rolling boil and cool. Slice unpeeled cucumbers in containers and cover with cooled syrup. Cover tightly and freeze. This makes 3 or 4 pints depending on how tight you pack in boxes.

FRESH PACK DILLS

Mrs. Larry Bowman

17 to 18 lbs. cucumbers
(3 to 5 inches)

BRINE:

2 gal. water

1 1/2 c. salt

6 c. vinegar

9 c. water

3/4 c. salt

2 T. whole pickling spices

1/4 c. sugar

Whole mustard seed and dill

Cover pickles with brine and let stand overnight. Drain. Combine vinegar, 3/4 cup salt, sugar, water and spices tied loosely in cloth bag. Heat to boiling. Pack cucumbers in hot jars. Add 3 dill heads and 2 teaspoons mustard seed to each jar. Pour boiling vinegar mixture, spices removed, over cucumbers to 1/2 inch of jar tops. Adjust lids. Process in boiling water bath (212°) 20 minutes. Remove jars from canner and complete seals unless lids are self-sealing type. Makes 7 quarts. These keep for me without the boiling water process.

SWEET DILL PICKLES

Agda Alt

4 c. sugar

Garlic buds

1/2 c. pickling salt

Dill weed

4 c. vinegar

1 tsp. alum

2 c. water

Mix and heat sugar, salt, vinegar, water and alum. Pack cucumbers in quart jar with 2 heads of dill and 1 clove garlic. Pour hot syrup over pickles.

Don't criticize your brother until you have
walked a mile in his shoes.

BREAD AND BUTTER PICKLES

Peg Colony

12 cucumbers (sliced thin)	2 tsp. mustard seed
6 onions (sliced)	1 tsp. ginger (ground)
1/2 c. salt	1 tsp. black pepper
2 c. vinegar	1 tsp. turmeric
2 c. sugar	

Mix cucumbers, onions and salt. Cover and let stand 2 hours. Rinse. Boil rest of ingredients and put cucumbers in and heat thoroughly. Put into jars and seal tightly.

ICED SWEET PICKLE (Bread & Butter) (Mix for 1 gal)

Agda Alt

3 c. vinegar	1/2 tsp. mustard seed
5 c. sugar	1 tsp. turmeric
2 c. water	8 - 10 large onions
1/2 tsp. celery salt	1 c. pickling salt

Wash and slice cucumbers. Cut in or slice in onions. Soak 6 hours in salt solution of 1 cup pickling salt to 1 gallon water. Be sure and keep ice on pickles all the while they are soaking. (Chunk ice works best.) Drain well and rinse, drain again. Simmer the syrup about 15 minutes then add the pickles and heat just until the cucumbers change color. Pack while boiling hot into pint or quart jars and seal immediately.

EASY SWEET PICKLES

Genevieve Slocum

1 1/2 c. cider vinegar (cold)	1 tsp. pickling spice
1 1/2 T. salt (not iodized)	Slicing size cucumbers
1 1/2 c. sugar	

Fill 1 quart jar with slicing size cucumbers. Add the vinegar and salt. Fill jars with cold water. Seal. Leave at least 6 weeks. When you desire pickles, drain off the vinegar and salt liquid. Wash pickles. Cut in chunks or split lengthwise, depending on size of cucumbers used. Cover with sugar and spice. These pickles will draw their own juice in a few days. But you do need to keep stirring them. These are nice and crisp. Cucumbers may be kept in vinegar and salt solution for as long as two years.

Travel broadens but not as much as cookies, cakes, pies or such. Square meals make round figures.

Rita Jensen

FAVORITE SWEET PICKLES

2 gal. cucumbers

Salt

3 T. alum

8 c. vinegar

1/4 box whole cloves

3 tsp. celery seed

10 c. sugar

1 box cinnamon buds or

3 sticks

Soak cucumbers in brine for seven days. Cucumbers should be 3 or 4 inches long. Mix brine 1 cup salt to 1 gallon water. Then soak in warm water and alum for 24 hours. If still salty, soak in fresh water. Split, dry or drain, put in open jars. Heat vinegar mixture and pour over pickles for 3 days (add 2 cups sugar at each heating).

LIME PICKLES

Marie Melton

1 gal. cold water

2 c. lime

7 lbs. cucumbers (sliced)

3 qts. vinegar

5 lbs. sugar

2 T. pickling salt

3 tsp. pickling spice

Mix water and lime and soak cucumbers in this for 24 hours. Drain and rinse several times. Mix vinegar, sugar, salt and spices and add to cucumbers. Boil for 35 minutes and seal while hot.

WATERMELON PICKLES

Mildred Cochran

3 1/2 lbs. trimmed watermelon
rind (cubed)2 tsp. powdered alum to 1 qt.
water

5 c. sugar

1 c. vinegar

1 c. water

1/4 tsp. oil of cloves

1/2 tsp. oil of cinnamon

1 tsp. whole allspice or mixed
pickling spices

Heat the quart of water and alum to the boiling point. Add rinds and boil slowly till they become transparent (will take perhaps a 1/2 hour). Drain liquid and cover with ice cubes for 2 hours. Then make a syrup of the sugar and water. Heat to boiling, add spices and pour over drained rinds. Let stand overnight. In morning drain syrup and reheat and pour over rind (for 3 mornings) the third morning heat rind to boiling in the syrup. Put in jars and seal.

TASTY WAYS TO SERVE "OVERSIZE" CUCUMBERS

Wilma Kincade

Don't toss those "big cukes" in the compost pile. Promote them to the table instead. Cucumber rings, tart as apple, crisp as watermelon, can grace a mid-Autumn table in many areas where cucumbers still linger as garnish, relish or salad.

Long, fully-rounded, ripe cucumbers, the kind unsuitable for pickling or eating fresh, make this unusual delicacy.

Imaginative ways of serving include round wheels of color on relish trays or individual plates; rings with center filling of a cream cheese mixture, clusters of grapes, strawberries, or even apricot or nectarine half.

A red or green ring is also a perfect foundation for a scoop of cottage cheese on a diet plate.

Processed rings for immediate use can be stored in the refrigerator for several weeks.

RED CINNAMON RINGS:

16 rings of cucumbers (pared)	6 c. water
Water (to cover)	1/2 c. vinegar
2 tsp. soda	1 c. "red hots" candy bits
2 tsp. alum	1 tsp. red coloring

Select fully ripe, smooth cucumbers. Pare thinly to keep round shape; slice center portion into rings 1/2 to 3/4 inch thick, about 8 rings to each cucumber. Remove seed with knife and even inside edges. Cover with water, add soda, soak overnight.

In morning, drain, add fresh water and powdered alum. On third day drain, cook 10 to 15 minutes in spiced solution until rings shrink slightly. Pack immediately into hot sterilized jars, cover with liquid, seal. Yield 8 rings per pint.

GREEN MINT RINGS:

16 rings of cucumbers (pared)	1/2 c. vinegar
Water (to cover)	2 c. sugar
2 tsp. soda	1 tsp. mint flavoring
2 tsp. alum	2 T. green coloring
6 c. water	

Follow directions for Red Cinnamon Rings.

The work of the world is done by a few.
God asks that a part of it be done by you.

Laurene Kincade

CRANBERRY JELLY

3 1/2 c. cranberry juice
cocktail

4 c. sugar
1/4 c. lemon juice

1 pkg. Sure-Jell

Combine juice and Sure-Jell. Stir over high heat till mixture comes to full rolling boil. Stir in sugar and boil 2 minutes. Remove from heat and stir in lemon juice. Skim and put in jars and seal with paraffin.

Charlotte Young

GRAPE JELLY

6 1/2 c. sugar
2 1/2 c. water
1 bottle liquid pectin

3 (6 oz.) cans (2 1/4 c.)
frozen concentrated grape
juice

Stir the sugar into the water. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Boil hard for 1 minute. Remove from heat. Stir in the pectin. Add thawed concentrated grape juice and mix well. Pour immediately into hot containers and seal. Yield 12 (6 ounce) glasses.

Ann Muilenburg

PEACH STRAWBERRY JAM

12 fresh peaches
1 (10 oz.) box frozen
strawberries

5 c. sugar
2 boxes wild strawberry
Jello

Combine diced peaches, frozen strawberries and sugar. Boil 20 minutes. Add 2 boxes Jello. Freeze.

RHUBARB JAM (Rhubarb-Strawberry Jam)

Maxene Spohnheimer

4 c. rhubarb
(cut into pieces)

1 (10 oz.) pkg. frozen
strawberries

5 c. sugar

1 box of any red Jello

Mix and let stand a few minutes for juice to come from rhubarb. Then cook 10 to 12 minutes and add 1 box of any red Jello (strawberry, cherry etc.). Pour into jars and store in refrigerator. Makes 6 medium jars.

If each day is hemmed by a prayer it is
less likely to ravel.

RHUBARB JELLY

Roberta Simmons

1 lg. box "new" peach Jello 6 c. sugar (less if desired,
6 c. rhubarb (chopped fine) not as sweet)
Mix rhubarb and sugar well. Cook over medium heat 10 -
15 minutes until rhubarb is cooled well. Remove from heat.
Add box of Jello - stir well. Pour into jars. Keep refrigerated.

BEET RELISH

Mrs. George J. (Marie) Swenka

3 c. beets 3 c. vinegar
(cooked and ground) 1/2 tsp. cloves (ground)
6 c. sugar Salt (to taste)
Mix, boil until thick. You can freeze or put into sealed jars.

BEET RELISH

Helen Davis

1 qt. beets (cooked) 1 T. salt
1 qt. cabbage (chopped) 1 c. horseradish
1 pt. sugar Vinegar
1 T. black pepper
Mix all ingredients well and cover with vinegar.

CUCUMBER RELISH

Rita Jensen

3 qt. cucumbers (chopped) 1 tsp. celery salt
6 large onions 1 tsp. mustard seed
1 qt. vinegar 1/2 tsp. black pepper
3 c. sugar 1/2 tsp. turmeric
Sprinkle first 2 ingredients with 1/2 cup crystal salt and let stand 1/2 hour. Drain after 3 or 4 hours. Heat to boiling, next 6 ingredients, then add vegetables and simmer for 10 - 15 minutes. Little red peppers and pimientos may be added.

UNCOOKED RELISH

Ordra Bowman

1 gal. cabbage (chopped) 1 tsp. mustard seed
2 T. salt 2 red sweet peppers (chopped)
4 c. sugar 2 sweet green peppers
1 c. vinegar (chopped)
1 tsp. celery seed 1 bunch celery
Mix well cabbage and salt and set in colander to drain for 3 hours. Boil together sugar, vinegar, celery seed, and mustard seed. Add to cabbage the peppers and celery and mix well. Pour cold syrup over all and store in glass jars and refrigerate. This will keep 6 months to a year.

SAUERKRAUT RELISH

Rita Jensen

- 1 (No. 2) can kraut (cut up using juice of kraut also)
 1 c. onion (chopped)
- 1/2 c. green pepper (chopped)
 1 c. celery (chopped)
 1 c. sugar

Mix and refrigerate, can eat anytime after you make it.

ZUCCHINI SQUASH RELISH

Mrs. Larry Bowman

- 10 c. med. fine squash (ground)
 4 c. med. fine onion (ground)
 1 green pepper (fine ground)
 3 T. canning salt
 4 - 6 c. white sugar
 2 1/4 c. brown sugar
 1 1/2 c. water
- 1 tsp. dry mustard
 1 tsp. pepper
 1 T. turmeric (slight)
 2 tsp. celery seed
 1 tsp. nutmeg
 1/4 tsp. allspice
 Dash of ginger

Combine vegetables. Add salt. Cover with cold water and let stand overnight. Next morning drain, rinse, and drain again. Make syrup with remaining ingredients and the water. Add to squash combination and cook 20 - 30 minutes until tender. Seal in sterilized jars.

CANNED CARP FISH

Marie Warson

Fish

2 T. . A-1 Sauce per pt.

1/2 tsp. salt per pt.

Clean, wash and cool fish thoroughly. Remove the big rib bones. Cut fish in pieces (2 inch strips), pack tight in pint jars. Add salt and sauce. Pressure cook at 10 pounds for 90 minutes. Tastes like salmon.

Apple Butter

5 1/2 cups Cooked apples mashed fine (or run through blender)

1 box Sure-jell

Bring to a boil - ~~boil 1 min.~~

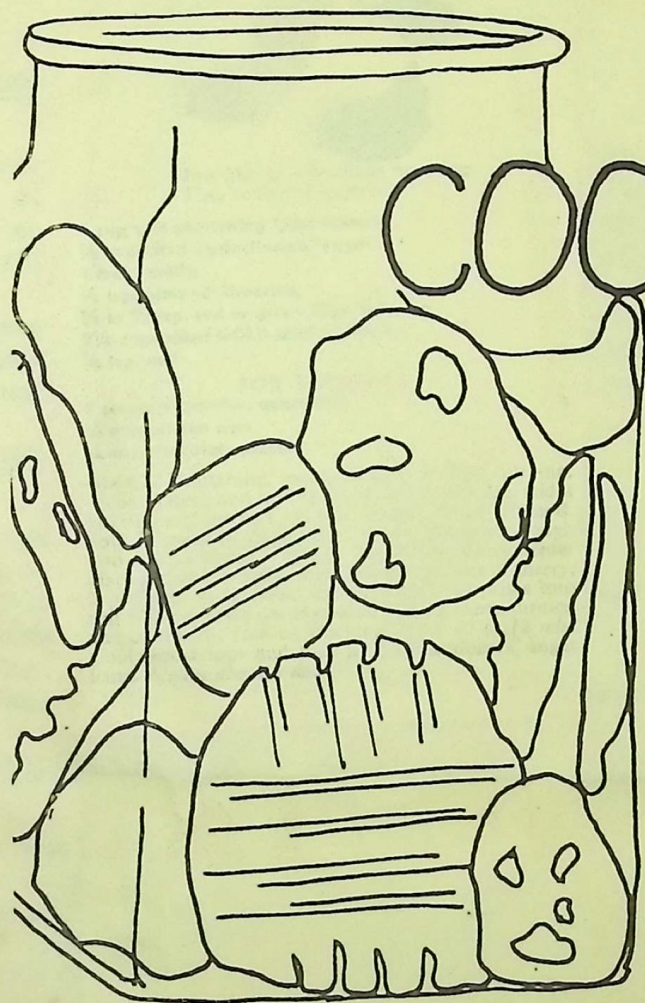
Add 5 cups sugar

1 1/2 tsp Cinnamon

1/2 tsp Cloves

Bring to a full rolling boil + boil 1 min.

Pour in Jars - Cover with parafilm (put lids on jars when cool)



COOKIES AND BARS



CREAM WAFERS



Known as Pariswäfer in Sweden.
They are rich and flaky.

1 cup soft butter
1/3 cup cream (35% butterfat)
2 cups sifted GOLD MEDAL Flour

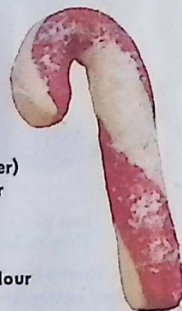
Mix well butter, cream, flour. Chill. Heat oven to 375° (quick mod.). Roll out dough 1/8" thick on floured board. Cut with 1 1/2" cutter. Roll only 1/4 of dough at a time; keep rest refrigerated. Transfer rounds to waxed paper heavily covered with granulated sugar. Turn each round so that both sides are coated with sugar. Place on ungreased baking sheet. Prick with fork about 4 times. Bake 7 to 9 min. Cool and put two cookies together with Filling (recipe below). Makes about 5 doz. double cookies.

FILLING

Blend 1/4 cup soft butter, 3/4 cup sifted confectioners' sugar, 1 egg yolk, and 1 tsp. vanilla. Tint pink and green.

CANDY CANE COOKIES

They really look like little candy canes and can even be hung on the tree.



1 cup soft shortening (half butter)
1 cup sifted confectioners' sugar
1 egg
1 1/2 tsp. almond flavoring
1 tsp. vanilla
2 1/2 cups sifted GOLD MEDAL Flour
1 tsp. salt
1/2 tsp. red food coloring

Heat oven to 375° (quick mod.). Mix well shortening, sugar, egg, flavorings. Mix flour, salt and stir in. Divide dough in half. Blend red food coloring into one half. Roll 1 tsp. each color dough on lightly floured board into a strip about 4" long. Place strips side by side, press lightly together and twist like a rope. Put on ungreased baking sheet. Curve top down for handle of cane. Bake 9 min., or until lightly browned. Remove while still warm, sprinkle with mixture of 1/2 cup crushed peppermint stick candy and 1/2 cup sugar. Makes about 4 doz.

SUCCESS TIP: Make complete cookies one at a time. If all the dough of one color is shaped first, the little rolls become too dry to twist.

NAME COOKIES

Follow recipe above except, form strips into letters to spell out names or special holiday greetings. A single color may be used for the letter or a rope of both pink and white may be used.

Dipped Ritz Crackers

2 Ritz crackers with creamy peanut butter spread between and then dipped in melted chocolate bark. Put out on waxed paper to set. Then enjoy.

COOKIES

SUGAR COOKIES

Kay Van Mantgem
(Wife of Present Minister)

3/4 c. butter
1 c. powdered sugar
1 egg
1/2 tsp. soda

1/2 tsp. cream tartar
2 c. flour
1/4 tsp. salt
1/4 tsp. vanilla

Mix and form into balls. Flatten with a glass dipped in granulated sugar. Bake at 375° on a greased cookie sheet. Bake for 5 minutes then press a chocolate star in the center and return them to the oven to finish baking.

COVERED WAGON COOKIE

Wilma H. Clements
(Wife of Former Minister)

A bicentennial recipe
Is on a limb of my family tree.
This treat was made with bacon drippings
Mixed with spicy, cookie fixings
The Covered Wagon Ginger Snap
Was munched on the trail through Cumberland Gap.

SKILLET COOKIES

Wilma Clements
(Wife of Former Minister)

1 egg
1 c. sugar
1 1/2 tsp. ginger
2 1/2 tsp. soda
1/2 tsp. cinnamon

3/4 c. bacon drippings
4 T. molasses
3/4 tsp. salt
2 c. flour

Put all ingredients together and stir. Fry in a skillet like you do fried bread or pancakes.

A house is built of bricks and stones,
of tiles and posts and piers. But a
home is built of loving deeds that stand
a thousand years.

DUTCH BANKET LETTER

Kay Van Mantgem
(Wife of Present Minister)

- | | |
|--------------------------|-------------------|
| 2 c. flour | 1 c. sugar |
| 1/2 lb. hard butter | 1 1/2 c. rusk |
| 1/2 c. ice water | (crushed) |
| 1/2 lb. banket paste | 1 egg |
| (purchase from a bakery) | (slightly beaten) |

Mix flour, butter and water like a pie crust, put in refrigerator for 30 minutes or more.

Mix remaining ingredients. Roll out pastry and divide into four long strips. Put 1/4 of banket mixture on each rolled out pastry. Roll up pastry like a long tube and seal the edges with water. Shape each tube into your favorite letter - perhaps your initial. Brush egg white on the letter and sprinkle with sugar. Bake 20 - 30 minutes at 350°.

APPLESAUCE COOKIES

Kate Sentman

- | | |
|-------------------|--------------------|
| 1 c. sugar | 1 tsp. cloves |
| 1 c. applesauce | 1 T. soda |
| 1/2 c. Crisco oil | 1 T. baking powder |
| 1 egg | 1 T. salt |
| 2 c. flour | 1/2 c. nuts |
| 1 tsp. cinnamon | 1/2 c. raisins |

Cream sugar, Crisco, applesauce and eggs. Sift dry ingredients, add to cream mixture. Add nuts and raisins. Drop by teaspoonful on greased cookie sheet. Bake 12 minutes at 350°. Frost while warm.

AGGRESSION COOKIES

Ruth Alberts

- | | |
|------------------|------------|
| 3 c. brown sugar | 1 T. soda |
| 3 c. margarine | 3 c. flour |
| 6 c. oatmeal | |

Use large mixing bowl. Mix all together. You may need to use hands. Form in small balls on ungreased cookie sheet. Butter the bottom of a small glass, dip it in granulated sugar and press the balls flat.

Bake at 350° for 10 to 12 minutes.

A perfect wife is one who doesn't expect a perfect husband.

Emily Means

BLACK WALNUT COOKIES

1 c. brown sugar	3 3/4 c. flour
1 c. white sugar	1 tsp. soda
2 1/4 sticks of oleo <u>or</u> 1 c. shortening	1 tsp. baking powder
2 eggs	Pinch of salt
1 sm. c. crushed pineapple	1/2 to 1 c. walnuts (chopped)

Cream sugars and oleo, add eggs and mix. Stir in pineapple. Mix all dry ingredients and add to creamed mixture. Drop by teaspoonful on greased cookie sheet. Bake in 375° oven 10 to 12 minutes or until light brown. Frost with thin layer of powdered sugar frosting.

Ginny Mohr

BUCKAROOS

1 c. shortening	2 c. flour
1 c. white sugar	1 tsp. soda
1 c. brown sugar	1/2 tsp. salt
2 eggs	1 tsp. baking powder
2 c. rolled oats	1 tsp. vanilla
1 pkg. chocolate chips	1/2 c. nuts

Cream shortening, brown and white sugar and eggs. Beat. Sift flour, soda, salt and baking powder. Add to sugar mixture. Mix in oatmeal, vanilla, chips and nuts. Bake 375° 10 to 12 minutes.

One cup coconut, 1 cup gumdrops or various flavored chips may be used.

Margaret Probasco

JERRY'S COWBOY COOKIES

1 c. shortening	1 tsp. soda
1 c. white sugar	1/2 tsp. salt
1 c. brown sugar	1 c. coconut (flake)
2 eggs	2 c. quick cooking oatmeal
2 c. flour	1 c. corn flakes (crushed)
1/2 tsp. baking powder	1 c. Grape Nut flakes

Cream shortening and sugars. Add eggs, beat well. Sift dry ingredients; add to creamed mixture. Mix well. Add coconut and flakes. Mix well. Drop small rounds on greased cookie sheets. Bake at 350° until lightly browned. Cool on rack.

Nell Fuhrmeister

COWBOY COOKIES

Good
 2 c. flour
 1/2 tsp. baking powder
 1 tsp. soda
 1/2 tsp. salt
 1 c. shortening

1 c. brown sugar
 1 c. white sugar
 2 eggs
 2 c. rolled oats
 1 tsp. vanilla

Mix and add chocolate chips - nuts or what you have.
 Bake at 375° for 12 - 15 minutes.

RANGER COOKIES

Joan Beers

Good
 1 c. white sugar
 1 c. butter
 1 c. brown sugar
 2 eggs
 1 tsp. vanilla
 2 c. flour
 1 tsp. baking powder

1 tsp. soda
 1/2 tsp. salt
 1 1/2 c. Rice Krispies
 1 c. nuts (chopped)
 1 1/2 c. oatmeal
 1 c. coconut

Cream sugar, butter, brown sugar, eggs and vanilla. Sift together and add flour, baking powder, soda and salt. Blend in Rice Krispies, nuts, oatmeal and coconut. Roll into balls, flatten on greased cookie sheet. Bake at 350° for 10+ minutes.

CHOCOLATE CHIP COOKIES

Mrs. Ken Grauer

2 c. Crisco or part lard,
 part butter
 1 c. white sugar
 1 lb. (2 1/4 c.) brown sugar
 (packed)
 2 tsp. vanilla
 5 eggs

4 1/2 c. flour (heaping if eggs
 are large)
 2 tsp. soda
 1 1/2 tsp. salt
 1 or 2 pkgs. chocolate chips
 Nuts

Mix in order and bake on ungreased cookie sheet at 325° for 10 to 12 minutes. Five to 6 dozen.

CHOCOLATE COOKIES

Ruth Lininger

1 c. sugar
 1/2 c. shortening
 1 egg
 1/2 tsp. in 1/2 c. milk (soda)

1/4 c. nuts
 2 T. cocoa
 2 c. flour

Cream sugar and shortening; add egg, soda and milk and mix well. Add dry ingredients and nuts until well mixed.

Drop from spoon into greased cookie sheet. Bake at 350° around 12 minutes.

Frost if you wish.

CHOCOLATE MARSHMALLOW COOKIES

Pam Simmons

3/4 c. white sugar	1 3/4 tsp. baking powder
1/3 c. soft shortening	1 tsp. vanilla
1 egg	2 sq. bitter chocolate
1 1/3 c. flour	(melted)

Blend together sugar and shortening, add egg, beat well, sift together dry ingredients. Mix dry ingredients, vanilla and chocolate with first mixture. Drop by spoonfuls on greased cookie sheet. Bake in oven at 350° for 8 minutes. Take out of oven and put 3 miniature marshmallows on top of cookie. Bake 1 more minute and take out of oven and press each marshmallow down lightly. Yields 1 1/2 dozen.

CHOCOLATE MOUNTAIN COOKIES

Nona Walker

1/2 c. shortening	1 3/4 c. flour
1/2 c. evaporated milk	1 c. sugar
2 T. water	1/2 c. cocoa
1 egg	1/2 tsp. baking powder
1 tsp. vanilla	1/2 tsp. salt

FROSTING:

6 oz. pkg. chocolate chips	2 c. powdered sugar
1/2 c. evaporated milk	

Mix first 5 ingredients. Sift the rest and add to first mixture. Beat. Drop by teaspoon on cookie sheet and bake 10 minutes at 350°. While hot place marshmallow (cut in half with cut side down) on top of cookie. Let cool then frost. Melt the chocolate chips and milk over low heat, add powdered sugar and stir till smooth.

FILLED DATE COOKIES

Ruth Koser

1 c. sugar	1 tsp. soda
1 c. brown sugar	1 tsp. baking powder
1 c. butter	1/2 tsp. salt
(Crisco or margarine)	1 tsp. vanilla
3 eggs	1 lb. dates (seedless and cut up)
4 c. (approximately) flour	1/2 c. water — <i>use 1/4 c water + 1/4 cup</i>

Dates, 1/2 cup sugar and 1/2 cup water - boil until thick. Combine first 4 ingredients - beat well with mixer, add rest of ingredients. Roll dough 1/4 inch thick. Spread with date mixture that you have done first and cooled. Roll and put in refrigerator overnight. Slice thin. Bake 375° oven until brown.

Bake to divide dough and make 2 rolls.

Bake

Gris

chopped

orange juice
1 tsp. lemon juice

SOFT GINGER COOKIES

1 c. butter or margarine
 1 1/2 c. sugar
 2 eggs (beaten)
 1/2 c. molasses
 3 tsp. soda dissolved in 5 T.
 hot water

1 T. cinnamon
 1 T. ginger
 1/2 tsp. cloves
 1/4 tsp. salt
 4 c. flour

Cream shortening and sugar, add beaten eggs, molasses and soda dissolved in hot water. Beat well, mix spices and salt in flour, blend into first mixture. Roll into small balls and roll in sugar. Do not flatten out.

Bake 12 - 15 minutes at 350°. Makes about 5 dozen.

Maxene Spohnheimer

GINGERSNAPS

3/4 c. bacon drippings or
 other shortening

1 c. sugar
 1/4 c. molasses

2 c. flour
 2 eggs
 1/4 tsp. salt
 2 tsp. soda
 1 tsp. ea. cinnamon, cloves,
 ginger

Cream fat and sugar, add molasses and eggs. Beat well, then add dry ingredients. Roll in small balls, dip in sugar. Bake 2 inches apart on cookie sheet at 350° for 10 - 12 minutes. Serves 6 dozen 2 inch cookies.

GUMDROP COOKIES

Lorraine Turnipseed
 (Penn Elem. Teacher)

2 c. gumdrops (diced,
 eliminate black ones)
 1 c. sugar
 1/4 c. margarine (soft)
 1 egg

1/4 c. milk
 1 tsp. vanilla
 1 - 1 1/2 c. flour
 1/2 tsp. salt
 2 tsp. baking powder

Cut up gumdrops. Cream together sugar, margarine and egg. Add rest of ingredients and fold in gumdrops last. Bake 325 degrees 10 minutes. Yield 5 - 6 dozen.

Swallow your pride occasionally.
 It's non-fattening.

Katherine Kucera

KIDDIE PARTY COOKIES

1 c. margarine
 1/2 tsp. salt
 3/4 c. brown sugar (packed)
 3/4 c. granulated sugar
 2 eggs

1 tsp. vanilla
 2 1/4 c. all-purpose flour
 1 tsp. baking soda
 1 1/2 c. "M&M" plain chocolate
 candies

Blend margarine and sugars in large bowl. Beat in vanilla and eggs; add dry ingredients to mixture, blending well, stir in 1/2 cup "M & M's". Drop by teaspoon on ungreased cookie sheet. Decorate tops with remaining candy.

Bake at 375° for ten minutes or until golden brown.

Nellie Musgrave

MOLASSES COOKIES

3/4 c. shortening
 1 c. sugar
 1 egg
 4 T. molasses
 2 c. flour

1 tsp. soda
 1 tsp. cinnamon
 1 tsp. ginger
 1/2 tsp. cloves
 Pinch of salt

Cream shortening and sugar, add beaten egg and molasses. Add sifted dry ingredients. Chill. Roll dough into little balls, dip into granulated sugar and place sugar side up on lightly floured baking sheet.

Bake approximately 12 minutes 375 degrees.

Velma Kleinmyer

MOLASSES DROP COOKIES

1 1/2 c. flour
 3/4 tsp. soda
 1/2 tsp. baking powder
 1/4 tsp. salt
 1/2 c. Crisco or oleo

3/4 c. sugar
 1 egg
 1/4 c. molasses
 1/2 c. coconut
 1/2 c. nutmeats (chopped)

Mix all together and drop by teaspoon on greased cookie sheet. Bake at 350° 7 to 10 minutes. Do not over bake.

Joan Beers

DAD'S FAVORITE MOLASSES COOKIE

1 c. shortening
 1 c. sugar
 1 egg
 1 c. molasses
 4 c. flour

2 tsp. soda
 1/2 tsp. salt
 2 tsp. ginger
 1/2 tsp. cloves
 1/2 tsp. cinnamon

Cream shortening and sugar. Add egg and molasses. Sift together flour, soda, salt, ginger, cloves and cinnamon. Stir all together. Roll into a ball and roll in sugar before baking. Bake at 350° for 18 - 20 minutes. *Chill dough before rolling into balls.*

greased pan

good

MOLASSES COOKIES

1 c. sugar
 3/4 c. oleo
 1/4 c. molasses
 1 egg
 2 scant c. flour

1/4 tsp. salt
 1 tsp. cinnamon
 1/2 tsp. cloves (ground)
 1/2 tsp. ginger
 2 tsp. soda

Cream butter and sugar. Add molasses and egg. Sift dry ingredients together and add. Drop by teaspoonful onto cookie sheet. Bake at 350°.

Elma Colony

MY OWN COOKIE

Cook 1 cup raisins in 1 1/2 cups water to plump them, set aside.

1/2 c. shortening (soft)

1 c. sugar

Cream together.

3 or 4 T. powdered buttermilk

1/2 tsp. salt

1 c. rye flour

1/2 tsp. nutmeg, cinnamon,
 cloves (each)

1/2 c. water

2 eggs

Stir till well mixed and add to creamed sugar.

1 c. graham flour

Dip raisins out with slotted spoon. Two thirds cup raisin juice drained off carefully to leave gritty particles in hot juice. Two teaspoons soda. It will foam, if needed add more white flour to make a tender batter. Drop and bake at 350°.

OATMEAL CRISPIES

Lila Turnipseed

1 c. shortening

1 1/2 c. flour

1 c. white sugar

1 tsp. soda

1 c. brown sugar

3 c. quick oatmeal

2 eggs

1/4 c. black walnuts

1 tsp. vanilla

(chopped in small pieces)

1/2 tsp. salt

Cream shortening well, add sugar gradually; then eggs and vanilla. Sift flour, salt and soda together. Add to creamed mixture. Stir in oatmeal and nuts. Form in 2 rolls (2 1/2 inch thick). Wrap in wax paper and chill overnight. Cut in 1/8 inch slices and place on cookie sheet. Bake in moderate oven about 10 minutes.

EGGLESS OATMEAL COOKIES

Tillie Novy

1 c. brown sugar	1 tsp. soda
1 c. white sugar	1/2 c. warm water <u>or</u> milk
1/2 c. lard	2 c. flour
1/2 c. oleo	4 c. oatmeal
1/2 tsp. salt	Nuts }

Cream sugar and shortening. Add dry ingredients and milk. Add nuts and oatmeal. Bake at 350° - 375°, till done.

GUMDROP OATMEAL COOKIES

Rita Neitderhisar

1 c. butter	1 tsp. baking powder
1 c. brown sugar	1/4 tsp. salt
1 c. white sugar	2 c. quick cooking oatmeal
2 eggs	1 c. coconut (flaked)
1 tsp. vanilla	1 c. walnuts <u>or</u> pecans
2 c. flour (sifted)	(chopped)
1 tsp. soda	1 c. colored gumdrops (cut up)

Cream butter, sugar together, add eggs and vanilla. Beat well. Sift dry ingredients, add to creamed mixture. Add oatmeal, coconut, nutmeats and gumdrops. Bake in 350° oven 10 - 12 minutes.

OATMEAL COOKIES

Beaulah Riggle

3/4 c. shortening	1/2 tsp. soda
1 c. brown sugar	1 tsp. salt
1/2 c. white sugar	1 c. flour
1 egg	3 c. oatmeal
1/4 c. water	1/2 c. nuts
1 tsp. vanilla	

Mix as given. Divide dough, put chocolate chips and butter-scotch in half for variety.

PEANUT BUTTER COOKIES

Emily Beers

1 c. peanut butter	1 c. sugar
1 egg	

Mix together well. Roll into a ball, flatten with a fork. Bake at 350° for 8 - 10 minutes.

Kindness is becoming at any age.

SPECTACULAR SUPER SNACK PEANUT BUTTER SQUARES

Renee Rohlena (Granddaughter of Pearl Oswald)

- | | |
|---------------------------------|--------------------|
| 1/2 c. chocolate bits <u>or</u> | 1 c. peanut butter |
| morsels (melt over low heat) | 1/2 c. corn syrup |
| 1 c. dry milk (dry form) | (white) |

Blend together and press into a 9x9 inch glass dish.
Spread melted morsels over top. Refrigerate and cut into 1
inch squares.

Mabel Z. Stoner

PINEAPPLE COOKIES

- | | |
|----------------------------------|-----------------------------|
| 1/2 c. shortening | 1/4 tsp. salt |
| 1 c. brown sugar | 1/4 tsp. soda |
| 1 egg | 1 tsp. baking powder |
| 1 c. crushed pineapple (drained) | 1 tsp. vanilla |
| 2 c. flour (sifted) | 1/2 c. black walnuts (opt.) |

FROSTING:

- | | |
|---------------------|------------------------|
| 1/4 c. butter | 1/4 c. pineapple juice |
| 2 c. powdered sugar | |

Mix the cookie ingredients in order given, sifting together
dry ingredients before adding. Drop onto greased cookie sheet
and bake in moderate oven 350° 12 minutes. Prepare the frosting
as follows. Brown the butter, remove from heat, add sugar and
juice. Beat till smooth. Makes 40.

RAISIN DROP COOKIES

Emily Means

- | | |
|---------------------|------------------------|
| 2 c. raisins | 1 tsp. soda |
| 1 c. water | 2 tsp. salt |
| 1 c. shortening | 1 1/2 tsp. cinnamon |
| 2 c. white sugar | 1 tsp. baking powder |
| 3 eggs | 1 tsp. vanilla |
| 4 c. flour (sifted) | 1 c. walnuts (chopped) |

Cook raisins with water for 5 minutes. Save 2/3 cup
raisin liquid. While cooling, cream shortening and sugar,
add eggs one at a time then raisin liquid. Sift dry ingredients
together, and add. Next add cooked raisins, nuts and vanilla.
Drop on greased cookie sheet and bake at 400° for 10 to 12 minutes.

It is better to look and prepare than to
look back and regret.

RICE KRISPIES MARSHMALLOW TREATS

Lynda Simmons

- 1/4 c. butter 5 c. Rice Krispies
40 marshmallows

Melt butter and marshmallows. Add Rice Krispies. Spread into buttered 9x13 inch pan. Cut into bars.

CRACKED SUGAR COOKIES

Stephanie Frerichs

- | | |
|-------------|------------------|
| 2 c. sugar | 1 tsp. soda |
| 1 c. oleo | Dash of salt |
| 3 egg yolks | 1/2 tsp. vanilla |
| 2 c. flour | |

Cream sugar and oleo. Add egg yolks and cream again. Sift dry ingredients and add to creamed mixture. Mix well. Add vanilla and mix. Roll into uniform small balls. Bake on ungreased cookie sheet, 300 degrees 20 minutes.

SUGAR COOKIES

Blanche Sproker

- | | |
|----------------|--------------------|
| 1/2 c. oleo | 1/2 tsp. soda |
| 1/2 c. Crisco | 1 tsp. salt |
| 1 c. sugar | 1 egg |
| 2 1/2 c. flour | 2 T. white vinegar |

Cream oleo, Crisco and sugar together, add egg, combine with vinegar. Mix in dry ingredients. Drop by teaspoonful and press flat, sprinkle with sugar. Bake 10 - 12 minutes 375°.

LIGHT AS A FEATHER SUGAR COOKIES

Genevieve Slocum

- 1 c. shortening *veg oil* 2 tsp. vanilla
1 c. margarine 4 c. flour *veg*
1 c. powdered sugar 1/2 tsp. salt
1 c. sugar 1 tsp. soda
2 eggs (beaten slightly) 1 tsp. cream of tartar

Cream shortening, margarine, powdered sugar and sugar. Add eggs, vanilla. Sift flour, salt, soda and cream of tartar together. Mix well, chill dough. Make into balls. Roll in sugar. Press with a fork. Bake at 350° 10 to 15 minutes. Do not get too brown.

A woman drives the same as a man,
but she gets blamed for it.

Oda Anderson - Erma Novak

SUGAR COOKIES

2 eggs
1 c. sugar
1/2 tsp. salt
1 tsp. vanilla

3/4 c. oil
2 1/2 c. flour
1 1/2 tsp. baking powder

Beat first 5 ingredients. Mix baking powder and flour. Mix well with first mixture. Drop by teaspoonful on cookie sheet. Flatten with glass dipped in sugar. Bake at 375° until done.

Ellen Colony

QUICK TEA COOKIES

Use basic spritz cookie dough. Stir in chopped Heath candy bars. Use about 4 double bars for 5 cups flour spritz batch. Shape in small balls. Bake at 350° 7 - 10 minutes, until light brown. These freeze and store well - are good ones to make ahead.

Alta Wagner

UNBAKE COOKIES

2 c. sugar
1/4 c. butter
1/2 c. milk
2 T. cocoa

1 tsp. vanilla
1/2 c. peanut butter
(chunk)
3 c. oatmeal

Mix together sugar, butter, milk, cocoa and boil 1 minute. Remove from stove and add vanilla, peanut butter and oatmeal. Stir until well mixed, let cool and then drop by spoonful on wax paper.

NO-BAKE COOKIES

Mary Herring

1 c. light corn syrup
1/2 c. brown sugar
Dash of salt
1 1/2 c. peanut butter

2 tsp. vanilla
4 c. Rice Krispies
2 c. corn flakes
12 oz. chocolate chips

Crush corn flakes. Combine sugar, syrup and salt in saucepan, bring to boil - stir in peanut butter. Remove from heat. Stir in vanilla, cereal and chocolate chips. Put in 9x13 inch pan and cut in squares.

Today is the tomorrow you worried about yesterday.

ROCKY MT. SNOW DROPS

Ruth Rarick

2 lbs. white chocolate
 3 c. Rice Krispies
 3 c. marshmallows (mini)

3 c. peanut flavored
 Captain Crunch
 3 c. dry roasted nuts

Melt chocolate in cake pan in 200° oven. Stir in ingredients and drop from a teaspoon onto wax paper. Let harden. This makes between 100 - 120.

BARS

APPLE COOKIE BARS

Kate Sentman

3 c. flour (sifted)
 2 c. sugar
 3/4 c. oil
 2 eggs
 1 c. nuts
 1 tsp. baking powder

1 tsp. soda
 1 tsp. salt
 1 1/2 tsp. cinnamon
 1 tsp. vanilla
 4 c. apples
 (chopped)

Mix together and bake 30 minutes or longer at 350°. Frost while warm. One half recipe for 1 jelly roll pan.

WALNUT FUDGE BROWNIES

Kelly Spears

1/2 c. all-purpose flour
 (sifted)
 1/8 tsp. baking powder
 1/8 tsp. salt
 1/2 c. butter or oleo
 (softened)
 1 c. sugar

2 eggs
 2 sq. chocolate (unsweetened,
 melted)
 1/2 tsp. vanilla
 1 c. walnuts
 (coarsely chopped)

Preheat oven to 325°. Lightly grease 8x8x2 inch pan. Sift flour, baking powder, and salt. In small bowl, at medium speed, beat butter, sugar and eggs until mixture is light and fluffy. Beat in melted chocolate and vanilla. At low speed blend in flour mixture. Fold in chopped nuts. Spread evenly in pan and bake 30 minutes. Cool 10 minutes, cut into squares. Let cool completely in pan. Makes 161.

If there is one thing that makes a husband angrier than his wife's refusal to tell him where the money went, it's to tell him.

FUDGE BARS

Beverly Cushing

1 c. oleo	2 1/2 c. flour
2 c. brown sugar	3 c. oatmeal
2 eggs	1 tsp. soda
2 tsp. vanilla	1 tsp. salt

Mix oleo, sugar, eggs and vanilla together, add dry ingredients. Put 2/3 of above mixture on greased cookie sheet.

Melt together: 1 (12 ounce) chocolate chips, 1 cup sweetened condensed milk, 2 tablespoons oleo, 1/2 teaspoon vanilla, 1/2 teaspoon salt, 1 cup nuts. Put chocolate mixture on next and add remaining oatmeal mixture. Bake 350° 25 - 30 minutes.

BROWNIES

Aila Stoner

1 (14 oz.) pkg. caramels	3/4 c. oleo
1/3 c. evaporated milk	(melted)
1 pkg. German chocolate cake mix	1/3 c. evaporated milk
	1 c. chocolate chips

Melt over low heat caramels and 1/3 cup evaporated milk. Mix cake mix, oleo and 1/3 cup evaporated milk until it sticks together. Spread half of dough in 9x13 inch pan and bake for 6 minutes. Sprinkle chocolate chips on top then add the caramel mixture. "Glob" the other half of the dough on top. Bake 20 minutes. Cool 30 minutes before cutting.

YUM YUM BROWNIES

Margaret Fries - Katherine Kucera

1 c. sugar	1 c. flour
1 stick margarine	1/2 tsp. salt
4 eggs	1 tsp. vanilla
1 can Hershey chocolate syrup	
(No. 1 can)	

Mix in order given. Bake in greased 12x18 inch pan for 25 minutes in 325° oven. When almost done melt mini marshmallows on top, about 1 cup full. Cool and frost.

FROSTING:

1/2 c. brown sugar	3 T. cocoa <u>or</u> 1 sq. of
1/4 c. water	chocolate

Boil 3 minutes and add 3 tablespoons butter or oleo.

Cool and add 1 1/2 cups powdered sugar. Frost brownies.

ONE-BOWL BROWNIES

Maxene Spohnheimer

2 eggs
 1 c. sugar
 1/3 c. oil (salad)
 3/4 c. flour
 4 T. cocoa
 1/2 tsp. salt
 1 tsp. vanilla
 Nuts (if desired)

Mix all ingredients in one bowl. Stir, pour batter in greased 5x12 inch pan.

BROWNIES FOR A CROWD

Margaret Probasco

1/2 c. margarine
 1 c. sugar
 4 eggs
 1 tsp. vanilla
 1 lb. can (1 1/2 c.) chocolate syrup
 1 c. plus 1 T. flour (sifted)
 1/2 tsp. baking powder
 1/4 tsp. salt
 1/2 c. nuts (chopped)

Beat margarine and sugar until fluffy. Add eggs one at a time beating well. Add vanilla, mix well; add chocolate syrup. Sift flour, baking powder and salt; add to chocolate mixture; add nuts. Pour into well greased 15 1/2x10 1/2x1 inch jelly roll pan. Bake in 350° oven 22 to 25 minutes. Remove pan to rack and let cool.

FROSTING:

6 T. margarine
 6 T. milk
 1 c. sugar
 1/2 c. chocolate chips (real chocolate)
 1 tsp. vanilla

Combine the 6 tablespoons of milk, margarine and 1 cup of sugar in saucepan. Stir to mix. Bring to boil and boil 1 minute. Add chocolate chips. Stir until mixture begins to thicken; add vanilla. Spread over brownies. Cut into desired squares.

CHERRY BARS

Stephanie Frerichs

1 1/2 cans cherry pie filling
 2 sticks oleo or butter
 2 c. sugar
 4 eggs
 1 tsp. vanilla
 3 c. flour
 1/2 tsp. salt
 1 1/2 tsp. baking powder

Cream oleo, sugar, then add eggs, one at a time; beat well. Add vanilla and sifted dry ingredients. Spread into greased and floured pan, reserving about 1 1/2 cup of batter. Spread pie filling over batter; top with remaining dough. Bake in 11x15 inch pan 350 degrees 45 minutes.

CHERRY BING BARS

2 c. sugar
 2/3 c. evaporated milk
 Dash of salt
 12 reg. marshmallows
 1/2 c. margarine
 1 c. cherry chips

1 tsp. vanilla
 10 oz. peanuts (salted)
 3/4 c. peanut butter
 1 T. butter
 10 oz. chocolate chips

Combine ingredients in first column over medium-high heat. Boil 5 minutes. Remove from heat. Add cherry chips and vanilla. Pour into buttered cookie sheet. Mix chocolate chips in double boiler, add peanut butter, butter and crushed peanuts. Spread over cherry mixture and chill.

CHERRY COCONUT BARS

Ginny Mohr

1 c. flour
 1/2 c. butter

3 T. powdered sugar

FILLING:

2 eggs (slightly beaten)
 1 c. sugar
 1/4 c. flour
 1/2 tsp. baking powder
 1/4 tsp. salt

1 tsp. vanilla
 3/4 c. nuts (chopped)
 1/2 c. coconut
 1/2 c. maraschino cherries
 (quartered)

Heat oven to 350°. With hands mix flour, butter and powdered sugar until smooth. Spread thin with fingers in 8 inch square pan. Bake about 25 minutes.

Stir rest of ingredients into eggs. Spread over top of baked pastry (no need to cool). Bake about 25 minutes. Cut into bars. Makes 18.

CHERRY SQUARES

Diane Perry

2 sticks oleo
 2 c. sugar
 1 tsp. vanilla
 1 tsp. almond extract

4 eggs
 3 c. flour
 1 can cherry pie filling

Cream butter and sugar. Add flavorings. Beat in eggs, one at a time. Then add flour. Spread 3/4 of the batter on a greased cookie sheet with sides. Spread pie filling over the batter. Then add remaining batter on top of filling. Cool before cutting.

NOTE: Any pie filling may be substituted for the cherry.
 Bake at 350° for 45 minutes.

COFFEE CREAMS

Bess Myers

1 c. brown sugar	1 1/2 c. flour
4 T. shortening	1/2 tsp. baking powder
1 egg	1/2 tsp. salt
1/2 c. hot coffee	1 tsp. vanilla
1/2 tsp. cinnamon	1/2 c. raisins
1/2 tsp. soda	1/2 c. nutmeats

Cream sugar and shortening. Sift dry ingredients, then mix everything together. Bake in a 9x13x2 inch pan 350 degrees 15 - 18 minutes. Frost when cool.

CHOCOLATE COCONUT BAR

Beulah Riggle

1/3 c. shortening	1 c. flour (sifted)
1/2 c. sugar	1 1/2 tsp. baking powder
1/2 c. brown sugar	1/4 tsp. salt
1 egg	1/2 c. coconut
1 T. water	6 oz. pkg. chocolate chips
1 tsp. vanilla	1 c. nuts (chopped)

Mix as listed and bake at 350 degrees for 30 minutes. Cut in bars. For variation use butterscotch chips in part of dough.

GRAHAM CRACKER GOODY

Kate Sentman

1 c. brown sugar	1/3 c. milk
1 egg	1 stick oleo
1 c. Angel Flake coconut	1 c. pecans
1 tsp. vanilla	(chopped)
3/4 c. graham cracker crumbs	Graham crackers

FROSTING:

1 3/4 c. confectioners' sugar	2 T. milk
Tint (if desired)	1/2 tsp. vanilla

Place whole graham crackers in 9x12 inch cookie sheet. Cook 2 or 3 minutes sugar, egg, milk and oleo. Remove from heat, add pecans, graham cracker crumbs, coconut and vanilla. Pour mixture over graham crackers. Cover with another layer crackers. Ice with frosting above.

Patience is the ability to idle your motor,
when you feel like stripping your gears.

Daisy Chipman

NO BAKE GRAHAM CRACKER BARS

- | | |
|---|--------------|
| 1/3 c. sugar | 1 egg |
| 1/2 c. oleo | 1/2 c. milk |
| Bring to boil above ingredients then add: | |
| 1 c. graham cracker crumbs | 1/2 c. nuts |
| 1 c. coconut | (if desired) |

Line bottom of 9x9 inch pan with graham crackers. Spread first mixture over crackers. Put another layer of crackers on top. Frost with chocolate powdered sugar frosting. Cut in bars when cool.

MYSTERY BARS

Lila Turnipseed

- | | |
|-----------------------------------|------------------------|
| 1 c. flour | 2 T. flour |
| 1/2 c. butter <u>or</u> margarine | 1/2 tsp. baking powder |
| 1 1/2 c. brown sugar | 1/4 tsp. salt |
| 2 eggs | 1/2 c. coconut |
| 1 tsp. vanilla | 1 c. nutmeats |

Eight inch square pan. Preheat oven 300°.

Cream butter with 1/2 cup of the sugar until smooth. Add the 1 cup flour and mix to a crumbly mess. Pat evenly into well greased pan. Bake until delicately browned 300° for 20 minutes or more. Remove from oven, beat the eggs until light and lemon colored. Add the 1 cup brown sugar and vanilla and mix. Add the 2 tablespoons flour which has been sifted with baking powder and salt. Add coconut and nuts. Spread over the pastry and bake at 350° for 25 minutes or more. Cool, cut in lengths 1x4 inches. "Christmas Treat."

OATMEAL BARS

Mrs. George J. (Marie) Swenka

- | | |
|-----------------------|----------------------|
| 1 stick oleo (melted) | 1 1/2 c. white flour |
| 1 c. brown sugar | 1 tsp. soda |
| 1 c. white sugar | 1/4 tsp. salt |
| 2 eggs | 1 tsp. vanilla |
| (beaten) | 3 c. oatmeal |

Use a cookie pan 1 foot wide and 1 1/2 foot long - grease well. The dough will be sticky, take care in spreading evenly. Bake 350° oven 12 minutes. Cut then into squares when cool.

Humans like horses cannot kick and go forward at the same time.

O'HENRY BARS

Carol Crawford

- | | |
|------------------|--------------------------------|
| 4 c. oatmeal | 1/2 c. Karo syrup |
| 1 c. brown sugar | 1 (6 oz.) pkg. chocolate chips |
| 1 c. margarine | 3/4 c. peanut butter (chunk) |

Mix oatmeal, brown sugar, margarine and syrup. Make like a pie crust and put into a 10x15 inch pan. Bake in 350° for 10 - 15 minutes.

Do not overbake. It should look bubbly. Cool. Melt chocolate chips and peanut butter together. Spread over first mixture. Keep in refrigerator. They will seem hard to cut, but will soften at room temperature in a few minutes.

PINEAPPLE BARS

Margaret Schwegler

- | | |
|-------------------------------------|------------------------|
| 1 c. brown sugar | 1 tsp. salt |
| 1 c. white sugar | 1/2 tsp. baking powder |
| 1 c. oleo (2 sticks) | 1/2 c. nutmeats |
| 2 eggs (beaten) | 3 c. flour |
| 1 c. crushed pineapple
(drained) | 1 tsp. vanilla |

Cream sugar, oleo, eggs and dry ingredients. Add vanilla, nuts and pineapple last. Bake in 2 large pans 9x13 inches 15 minutes at 350°. Frost with powdered sugar, butter, and using pineapple juice for liquid.

PLANTATION BARS

Lena Gritton

- | | |
|-------------------------------|------------------------|
| 2 1/2 lbs. almond bark | 5 - 6 c. Rice Krispies |
| 1/4 c. peanut butter (chunky) | 1 c. peanuts (salted) |

Melt bark and peanut butter in double boiler. Pour over cereal and peanuts. Press into jelly roll pan. Cut while still warm as they are very solid when cool.

PUMPKIN BARS

Ruth Rarick

- | | |
|------------------------|-------------------|
| 2 c. sugar | 2 c. flour |
| 4 eggs | 2 tsp. soda |
| 2 c. (1 can) pumpkin | 1/2 tsp. cinnamon |
| 3/4 c. butter (melted) | |

FROSTING:

- | | |
|--------------------|------------|
| 3 oz. cream cheese | 1 T. cream |
| 6 T. butter | 3 c. sugar |
| 1 tsp. vanilla | |

Continued Next Page.

PUMPKIN BARS (Continued.)

Mix sugar, eggs, pumpkin and butter. Then add flour, soda and cinnamon, put in 2 large greased sheet pans.

Frosting - Let cream cheese get room temperature and mix with above ingredients and beat well. Spread on cooled bars. Bake bars at 325° for 25 minutes.

QUICK PARTY BARS

Mrs. Larry Bowman

1/2 c. butter <u>or</u> margarine	1/2 c. all-purpose flour
1/2 c. brown sugar	1/2 c. oatmeal (uncooked)
(firmly packed)	1 c. chocolate chips
1 tsp. vanilla	1/2 c. nuts
1 egg (beaten)	(chopped)

Beat together butter, sugar and vanilla. Add egg and beat till light and fluffy. Stir in flour and rolled oats. Spread in greased 8x8 inch pan. Bake 20 minutes at 350°. Cool slightly. Melt chocolate chips over hot water, spread over mixture. Sprinkle on nuts. Cut while warm.

RHUBARB DREAM BARS

Charlotte Young

CRUST:

2 c. flour	1 c. oleo
10 T. powdered sugar	

TOPPING:

4 eggs (beaten)	1 1/2 tsp. salt
2 c. sugar	4 c. rhubarb
1/2 c. flour	(finely chopped)

Mix flour, powdered sugar and oleo well and press in 9x13 inch pan. Bake at 350 degrees for 20 minutes. Mix together remaining ingredients and spoon over crust. Bake 45 minutes at 350 degrees.

SPECIAL K BARS

Shirley Nott

1 c. sugar	6 c. Special K cereal
1 c. light Karo syrup	1 (6 oz.) pkg. chocolate chips
1 c. peanut butter	1 (6 oz.) pkg. butterscotch chips

Bring sugar and syrup to full boil (do not boil too long). Remove from heat. Add peanut butter and blend. Add Special K, mix and spread in buttered 9x13 inch pan. Melt chips together in double boiler and spread over top.

SPECIAL K BARS

Beth Saxton

- | | |
|-----------------------|-----------------------|
| 1 c. sugar | 6 c. Special K cereal |
| 1 c. white corn syrup | Chocolate chips |
| 3/4 c. peanut butter | |
| (chunky is best) | |

Mix sugar and corn syrup and bring to a good boil. Remove from heat and immediately stir in peanut butter. When mixed, add Special K that you have pre-measured and ready. Mix quickly and spread in buttered 9x13 inch pan. Sprinkle chocolate chips over top and cover to let melt. When melted spread over bars. Let cool and cut into bars.

TREASURE SQUARES

Hazel Bowman

- | | |
|-----------------------|---------------------------------------|
| 1 c. pecans (chopped) | 2 c. Rice Krispies (crushed) |
| 1 c. coconut | <u>or</u> any cold cereal |
| 1 c. brown sugar | 2/3 c. butter <u>or</u> oleo (melted) |

Mix all together and put 1/2 of mixture on bottom of 9x13 inch pan. Put 1/2 gallon ice cream over. Put the rest of mixture on top of ice cream. Freeze.

VIENNA OPERA BARS

Ramona Holmes

CRUST:

- | | |
|-----------------------------|----------------|
| 1/3 c. shortening | 1 egg yolk |
| 1/3 c. confectioners' sugar | 1 1/3 c. flour |
| 1 tsp. vanilla | (sifted) |

FILLING:

- | | |
|---------------------------|--------------------------|
| 2 eggs (beaten) | 1/2 tsp. salt |
| 1 c. brown sugar (packed) | 1 tsp. vanilla |
| 2 T. flour | 1/2 c. coconut (chopped) |
| 1/4 tsp. baking powder | 1 c. nuts |

Crust - Cream shortening with sugar, add vanilla and egg yolk, stir in flour, mix well. It will be crumbly. Press in shallow pan 11x7 1/2x1 1/2 inch. Bake in 425° oven 10 to 12 minutes or until golden brown.

Filling - Mix filling ingredients together and spread on baked crust, return to oven 350° and bake about 20 minutes longer, remove from oven, cool slightly, then drizzle icing on top, cut into bars.

ICING:

- | | |
|-----------------------------|------------------|
| 1/2 c. confectioners' sugar | 1/4 tsp. vanilla |
| 3 T. milk | |

* * * * *

ADDITIONAL RECIPES

Rita's Brownies

Beat 4 eggs
add 2 cups sugar
melt + add $\frac{1}{2}$ cup oil
add 2C flour

4 T Cocoa

2 t vanilla

Pour on cookie sheet

Bake 18 min 350°. Frost

7. frosting

1C sugar

$\frac{1}{4}$ C butter

$\frac{1}{3}$ C milk

dash of salt

handfull choc chips

mix together - bring to boil

Boil 1 min - Add 1 tsp vanilla

Beat until thick & spread
over brownies

Banana Bars

Cream $\frac{1}{2}$ cup butter + $1\frac{1}{2}$ cups sugar - Add

2 eggs, $\frac{3}{4}$ cup sour cream (or buttermilk)

Add 2 ripe mashed bananas, vanilla

+ 2 scant cups of flour, 1 tsp salt, 1 tsp soda.

Bake in buttered jelly roll pan (large) at 375°

for 30 min. Frost thinly with prod. sugar

icing. Nuts can be added if desired. Freeze
beautifully.

Deep Dish Brownies

$\frac{3}{4}$ cup butter or

margarine, melted

$1\frac{1}{2}$ cups sugar

$1\frac{1}{2}$ teaspoons vanilla
extract

3 eggs

$\frac{3}{4}$ cup all-purpose flour

$\frac{1}{2}$ cup HERSHEY'S

Cocoa

$\frac{1}{2}$ teaspoon baking

powder

$\frac{1}{2}$ teaspoon salt

1 cup REESE'S Peanut

Butter Chips OR

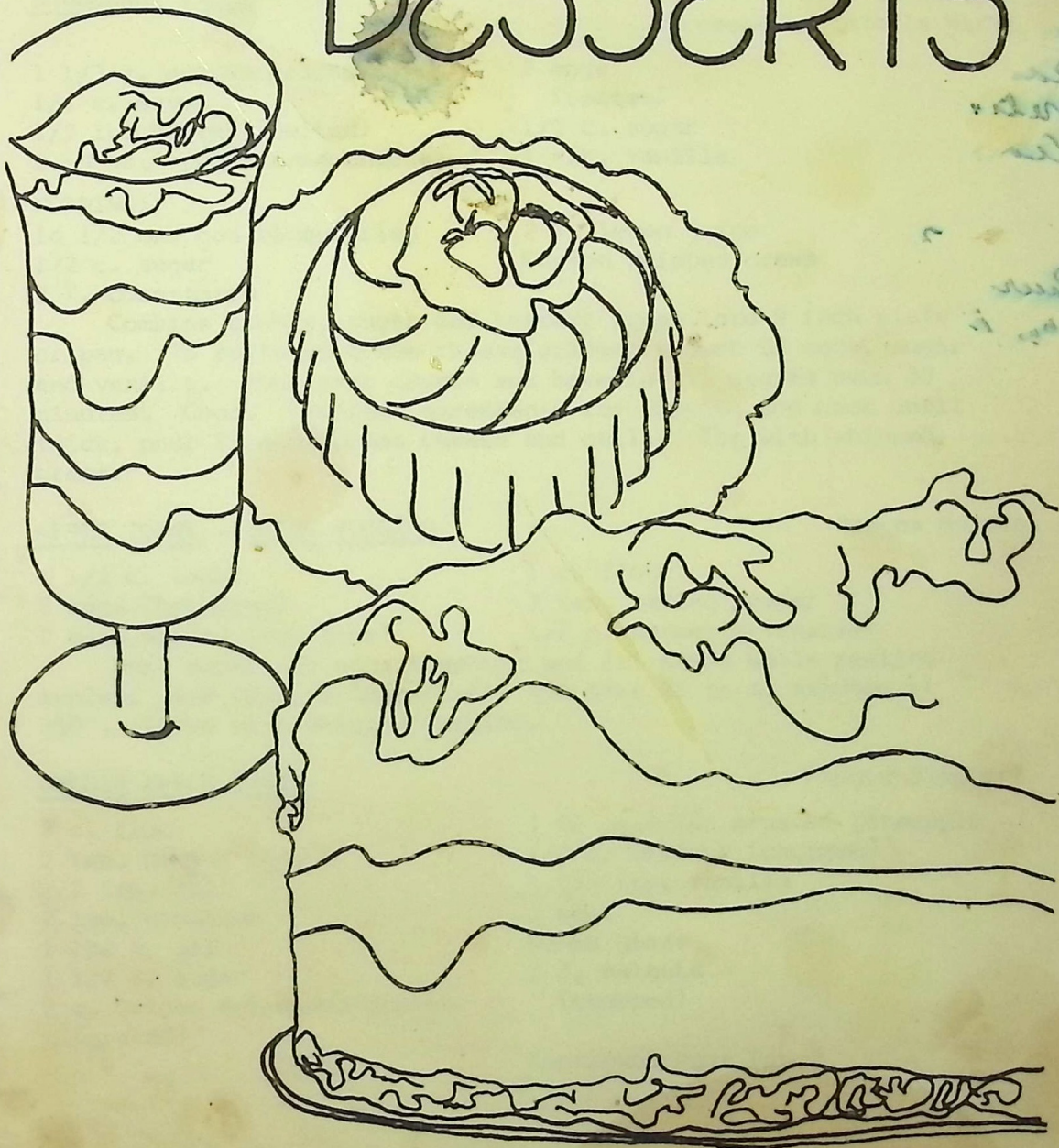
HERSHEY'S Semi-

Sweet Chocolate

Chips

Heat oven to 350°. Grease square pan, 8x8x2 inches. In medium mixing bowl blend melted butter, sugar and vanilla. Add eggs; beat well with spoon. Combine flour, cocoa, baking powder and salt; gradually add to egg mixture, beating until well blended. Stir in chips. Spread into prepared pan. Bake 40 to 45 minutes or until brownies begin to pull away from sides of pan. Cool completely; cut into squares. 16 brownies.

DESSERTS



DESSERTS

BLUEBERRY TORTE

Kay Van Mantgem
(Present Minister's Wife)

1 1/3 c. graham crackers	2 eggs
1/4 c. sugar	(beaten)
1/2 lb. butter (melted)	1/2 c. sugar
1 (8 oz.) pkg. cream cheese	1 tsp. vanilla

TOPPING:

14 1/2 oz. can blueberries	2 T. lemon juice
1/2 c. sugar	Carton whipped cream
2 T. cornstarch	

Combine crumbs, sugar and butter; press into 9 inch plate or pan. To softened cream cheese gradually beat in eggs, sugar and vanilla. Pour over crumbs and bake in 375 degree oven 30 minutes. Cool. Combine ingredients for topping and cook until thick, pour this on cream cheese and chill. Top with whipped cream.

APPLE TORTE - OZARK PUDDING

Ramona Holmes

1 1/2 c. sugar	1 c. flour
2 eggs (unbeaten)	2 tsp. baking powder
2 med. apples (cut fine)	1/2 c. nutmeats (coarse)

Beat sugar and eggs together and let stand while peeling apples. Add rest of ingredients and bake 35 to 45 minutes at 350°. Serve with whipped topping.

GOLDEN APPLE TORTE

Margie Rinehart

3 c. flour	1 (8 oz.) can crushed pineapple
2 tsp. baking soda	1/2 c. walnuts (chopped)
1/2 tsp. salt	1 1/2 tsp. vanilla
2 tsp. cinnamon	3 eggs
1 1/2 c. oil	Lemon glaze
1 1/2 c. sugar	2 T. walnuts
2 c. Golden delicious apples (grated)	(chopped)

Continued Next Page.

GOLDEN APPLE TORTE (Continued.)

Sift together flour, soda, salt and cinnamon. Mix oil and sugar. Add half of dry ingredients; mix well. Blend in grated apples, pineapple, 1/2 cup walnuts and vanilla. Add remaining dry ingredients. Add eggs one at a time, beating well after each addition. Turn into greased 3 quart Bundt pan. Bake at 350° for 1 hour or till cake tests done. Cool in pan 15 minutes; turn out on wire rack. Drizzle with lemon glaze and sprinkle with 2 tablespoons chopped walnuts when cool.

LEMON GLAZE:

Mix:

1 1/2 c. powdered sugar	2 tsp. lemon juice
3 T. butter (soft)	1 1/2 T. hot water
1/2 tsp. lemon peel (grated)	
Stir until smooth.	

BLITZ TORTE

Ramona Holmes

1/2 c. butter	1 c. flour
1/2 c. sugar	4 egg whites
4 egg yolks	Pinch of cream of tartar
5 T. milk	1/2 c. sugar
1 tsp. baking powder	1 c. almonds (blanched)

FILLING:

3 T. sugar	1 T. cornstarch
1 egg	Vanilla

Cream butter and sugar, add egg yolks and mix well; fold in milk, baking powder and flour. Put in 2 greased and floured layer cake pans and bake at 350° 15 minutes; beat egg whites until foamy, add cream of tartar and 1/2 cup sugar and beat until stiff; spread on top of dough; sprinkle almonds over and bake 15 minutes more. Cool slightly before removing from pan. Mix filling ingredients and boil until thick and add vanilla. Spread between layers.

Architects cover their mistakes with ivy,
doctors with sod and cooks with mayonnaise.

RHUBARB TORTE

Mrs. Antone Wagner

- | | |
|---------------------------|------------------------------------|
| 1 c. flour | 3 T. flour |
| 2 T. sugar | 1/3 c. cream <u>or</u> canned milk |
| Dash of salt | 3 egg yolks |
| 1/2 c. butter | 3 egg whites |
| 1 2/3 c. sugar | 6 T. sugar |
| 3 c. rhubarb (finely cut) | 1/4 tsp. cream of tartar |

Combine the first four ingredients, mix until crumbly, pat on bottom of 9 inch square pan. Bake 25 minutes in 325 degree oven. Next combine the next five ingredients and cook until rhubarb is done and it thickens. Cool slightly. Pour over the baked crust. Next beat the egg whites until foamy, add cream of tartar, beat until stiff, add sugar gradually then put over filling and bake in 350 degree oven for approximately 25 minutes until topping is golden brown.

BAKED FRUIT COMPOTE

Vera Larew

- | | |
|---|---------------------------------|
| 1 lb. can apricot halves
(drained) | 1/2 c. orange juice |
| 1 lb. can purple plums
(drained) | 1/2 tsp. lemon rind
(grated) |
| 1 (1 lb.) can of peach halves
(drained) | 2 T. butter
(melted) |
| 3 <u>or</u> 4 thin slices of orange
(halved) | 1/2 c. coconut
(flake) |
| | 1/4 c. brown sugar |

In shallow pan line up apricots and plums, alternate peaches halves with orange slices. Mix juice, sugar and peel; drizzle butter over fruit. Put juice mixture over fruit; sprinkle coconut over all. Bake at 425° for 15 minutes. Makes 8 servings. Good with meats.

CREAM PUFFS

Hazel Edmonds

- | | |
|-------------------|------------|
| 1 c. flour | 1 c. water |
| 1/4 tsp. salt | 4 eggs |
| 1/2 c. shortening | |

Spoon flour (not sifted) into dry measuring cup. Level off and pour measured flour onto waxed paper. Add salt to flour and stir to blend. Bring shortening and water to boil in saucepan. Add blended dry ingredients quickly. Beat constantly until mixture leaves sides of pan and forms a ball about 1 minute. Remove mixture from heat and let stand until cool. Add eggs, one at a

Continued Next Page.

CREAM PUFFS (Continued.)

time, beating until smooth after each addition. Drop by table-spoonfuls onto ungreased baking sheet. Bake 400° 40 - 45 minutes. Cool - fill with sweetened whipped cream, custard, ice cream or sweetened fruit. Serves 15 - 18.

Rita Jensen

RHUBARB CASSEROLE

Good
4 c. rhubarb
1 c. sugar
2 T. flour
1 c. sugar
1 c. flour

2 T. butter
1 tsp. baking powder
1/4 tsp. salt
1 egg

Put rhubarb, sugar and flour in bottom of baking dish. Blend sugar, flour and butter, add baking powder and salt. Beat 1 egg and add to dry ingredients. Put over top and bake in 350° oven for 40 minutes.

PEACH COBBLER

Ruth Lininger

*Good
few
apples
also*
1/2 c. butter
1 c. flour
4 tsp. baking powder

1 c. sugar
2/3 c. milk
Large can of peaches

Melt butter in 8x12 inch baking dish. Mix flour, baking powder, sugar and milk. Pour over butter. Heat can of peaches and juice and pour over batter. Do not mix. Bake at 350° for 30 minutes. When crust rises to top sprinkle with sugar and bake 10 minutes longer.

RHUBARB COBBLER

Tillie Novy

4 c. rhubarb
1/2 c. sugar
2 T. flour
1/2 c. sugar
1 egg

1/8 tsp. salt
1 1/2 tsp. baking powder
1 c. flour
1/2 c. milk

Put rhubarb in 9x12 inch glass dish. Mix 1/2 cup sugar and 2 tablespoons flour and sprinkle over rhubarb. Mix well rest of ingredients and pour over rhubarb and bake until nicely brown at 350° oven.

The hurrier I go the behinder I get.

RHUBARB COBBLER

Beulah Riggle

1/2 c. sugar	1/8 tsp. salt
3 T. butter	3 c. rhubarb (cut)
1 c. sour milk	1 c. sugar
1 c. flour	1 tsp. nutmeg
1 tsp. soda	1 c. boiling water

Mix until smooth and pour into 9 inch baking pan, 2 inches deep. Put over top 3 cups cut rhubarb, sugar, nutmeg and water. Bake until cake part comes to top and browns in 350° oven. Serve with whipping cream or ice cream.

APPLE CRISP

Laurene Kincade

1 1/2 c. sugar	1 1/2 c. flour
1 tsp. cinnamon	1/2 tsp. baking powder
1 c. sugar	1/2 c. butter
1 c. brown sugar	Apples (sliced)

Slice apples to fill 9x13 inch pan. Sprinkle with sugar and cinnamon. Mix together 1 cup sugar, brown sugar, flour, baking powder and butter. Sprinkle on top and bake until apples are done. Bake 45 minutes at 350°.

RHUBARB CRISP

Margie Rinehart

1 c. flour	1 c. sugar
1/2 c. oleo	1 c. water
3/4 c. quick oatmeal	1 tsp. vanilla
1 tsp. cinnamon	2 T. cornstarch
4 c. rhubarb	

Mix till crumbly flour, oleo, oatmeal and cinnamon. Place 1/2 in bottom of 8 or 9 inch pan. Put rhubarb on top. Cook till clear sugar, water, vanilla and cornstarch; put on top of rhubarb. Put remaining crumb mixture on top. Bake at 350° for 1 hour.

APPLE OR RHUBARB CRUNCH

Gertrude Novy

4 c. apples (sliced) <u>or</u>	
rhubarb (diced)	
3/4 c. sugar	
2 T. minute tapioca	
1 c. water	
1/2 tsp. vanilla	

3/4 c. flour	3/4 c. oatmeal
1/2 tsp. baking powder	
1/4 tsp. soda	
3/4 c. brown sugar	
1/2 c. butter	
(melted)	

Continued Next Page.

APPLE OR RHUBARB CRUNCH (Continued.)

Cook and stir sugar, tapioca and water till clear. Add vanilla. Pour in 8x8 inch pan over fruit. Mix flour, baking powder, soda and brown sugar and spread over fruit. Then spread melted butter over batter. Bake 30 minutes 350°. Serves 9.

PEACH CRUNCH

Jeanne Long

1 can (29 oz.) peach slices 1/2 c. margarine
1 pkg. butter brickle cake mix (melted)

Heat oven to 350°. In 9x13 inch ungreased pan pour peaches and syrup; sprinkle cake mix over peaches. Then pour melted butter over cake mix. Bake 55 to 60 minutes. Let stand at least 15 minutes before serving.

RHUBARB BUTTER CRUNCH

Bev Ranshaw

3 c. fresh rhubarb (diced) 1 c. raw rolled oats
1 c. sugar 1 1/2 c. flour
3 T. flour 1/2 c. butter
1 c. brown sugar 1/2 c. other shortening

Place in greased 6x10 inch baking dish the first 3 ingredients. Then combine other ingredients and sprinkle over rhubarb mixture. Bake at 375 degrees 40 minutes. Serve warm with cream.

BAKE CUSTARD

Mrs. James S. Fountain

3 eggs 1/8 tsp. salt
2 c. milk 1/8 tsp. nutmeg
1/2 c. sugar 1 tsp. vanilla

Beat eggs lightly, add milk, sugar, salt, nutmeg and vanilla. Pour into greased custard cups. Place in a pan of water and bake in a 325° oven until firm when tested with a silver knife.

BANANA SPLIT DESSERT

Hazel Probasco - Erma Novak

1/2 c. margarine (melted)
2 c. graham cracker crumbs
2 eggs (beaten until light)
2 c. powdered sugar
(sifted)
3/4 c. margarine (soft)
1 tsp. vanilla
20 oz. crushed pineapple
4 bananas
Cool Whip
Pecans or walnuts
Maraschino cherries
Continued Next Page.

BANANA SPLIT DESSERT (Continued.)

Mix 1/2 cup margarine and cracker crumbs well. Press in 9x13 inch pan. Beat eggs, powdered sugar, 3/4 cup margarine and vanilla for 5 minutes and spread over crumbs. Chill 30 minutes. Spread drained crushed pineapple over the mixture. Slice bananas over pineapple. Spread a large carton of Cool Whip over top. Sprinkle with nuts. Chill 6 hours or overnight. Garnish with maraschino cherries and refrigerate.

BUTTERSCOTCH DESSERT

Mary Herring

1ST LAYER:

1 c. flour

1/2 c. nuts (chopped)

1/2 c. mayonnaise

1/4 c. brown sugar

2ND LAYER:

8 oz. pkg. cream cheese

1 c. Cool Whip

1 c. powdered sugar

3RD LAYER:

3 pkgs. butterscotch

3 c. milk

instant pudding

1 tsp. vanilla

4TH LAYER:

1 1/2 c. Cool Whip

Spread on top. Sprinkle with nuts.

Mix 1st layer well and spread in pan 13x9 inch. Bake 15 minutes. Cool. Mix 2nd layer well and spread over 1st layer, chill. Mix 3rd layer together and spread over other layers. Last spread Cool Whip and sprinkle with nuts.

CARAMEL DESSERT

Rita Jensen

1 can Eagle Brand milk

2 (7 1/4) pkgs. vanilla wafers

1 pt. whipping cream

Boil in water unopened can of milk for 3 hours. Whip whipping cream and add milk. Blend together with electric mixer. Dip wafers in mixture and form in layers in about a 12 inch by 6 inch baking dish. Should make 3 layers. Put in refrigerator 24 hours and serve. Serves 12.

Laughter is the sunlight of the soul.

CHERRY DESSERT

Margaret Schwegler

- | | |
|-----------------------------|----------------------------------|
| 1/4 lb. graham crackers | 1 pkg. Dream Whip (prepared |
| 1/4 lb. butter (melted) | according to directions on pkg.) |
| 1 (8 oz.) pkg. cream cheese | 1 can instant pie cherries |
| 1 c. powdered sugar | |

Crush crackers, add melted butter. Press into bottom of glass serving dish (8 inch square). Cream cheese and sugar together and beat into Dream Whip. Spread on top of graham cracker crust. Pour can of instant pie cherries on top of this. Place in refrigerator. At serving time, cut in squares.

CHOCOLATE WHIP

Jeanne Long

- | | |
|---|------------------------------|
| 1 envelope unflavored gelatine | 1/8 tsp. salt |
| 1 pkg. (6 oz.) semi-sweet chocolate chips | 1 T. vanilla |
| 1/2 c. milk | 4 eggs (separated) |
| 1/4 c. sugar | 1/2 c. heavy cream (whipped) |

1. Sprinkle gelatine over 1/4 cup cold water in measuring cup to soften.
2. Combine chocolate chips, milk, sugar and salt in double boiler; heat over hot (not boiling) water until chocolate is melted. Stir in softened gelatine, heat until melted. Add vanilla.
3. Beat egg yolks in medium bowl until thick and lemon colored. Stir in chocolate mixture until well blended. Heat 2 minutes.
4. Remove from heat and cool at room temperature for 30 to 45 minutes.
5. Beat egg whites to form soft peaks. Fold into cooled chocolate mixture.
6. Turn into 1 quart mold.
7. Refrigerate until firmly set.
8. To unmold loosen around edges, invert onto serving platter, if necessary place hot damp towel over mold. Shake gently to release. Makes 6 servings.

He who sows courtesy, reaps friendship and he who plants kindness gathers love.

HERSHEY BAR DESSERT

Elsie Martin

- | | |
|--|-----------------------|
| 1/2 c. milk | 1 large Hershey bar |
| 30 large marshmallows | 1 tsp. vanilla |
| 1 c. cream (whipped) <u>or</u> 1 pkg. Dream Whip (whipped) | Graham cracker crumbs |

Scald the milk, add marshmallows and stir until melted. Cool. Add whipped cream, grated Hershey bar and vanilla. Line 8x8 inch pan with graham cracker crumbs, pour in marshmallow mixture and put more crumbs on top. Chill. Serves 8.

OREO COOKIE DESSERT

Diane Thomas

- | | |
|---|---------------------------|
| 1 pkg. (lg.) Jello orange <u>or</u> lemon | 3 bananas |
| 1 lg. container Cool Whip | 1 med. can fruit cocktail |
| 1 - 2 c. small marshmallows | Oreo's cookies |

Chill orange or lemon Jello until jelly-like, beat until fluffy. Add Cool Whip, stir in marshmallows, bananas and fruit cocktail. Roll out Oreo's for top and bottom of cake (9x13 inch pan). (You can use 2 smaller pans if you wish.) Fill bottom of pan and spoon mixture in. Use remaining cookies for the top. Chill for a couple of hours.

FIVE CUP DESSERT

Marie Brant

- | | |
|-------------------------------|----------------------------------|
| 1 c. rice (cooked) | 1 c. crushed pineapple (drained) |
| 1 c. marshmallows (quartered) | 1 c. whipping cream |
| 1 c. nuts (chopped) | (whipped stiff) |

Blend all ingredients and let chill thoroughly or let set overnight. Serve with whipped cream and a cherry.

BAKED PINEAPPLE

Helen Smith

- | | |
|---|------------------|
| 1 (No. 2) can chunk pineapple (drained, save the juice) | 1 c. sugar |
| 1 c. Cheddar cheese (grated) | 2 T. flour |
| | 1 c. bread cubes |
- Combine pineapple with cheese, sugar and flour, add pineapple juice. Put pineapple, cheese and 1 cup bread cubes in baking dish, add the juice mixture and dot with butter. Bake 350° for 30 minutes or until bubbly.

When some people quit a job they leave
no vacancy behind them to fill.

FROZEN FRUIT DESSERT

Pam Simmons

- 1 can sweetened (Bordens) condensed milk
 1 (20 oz.) can crushed pineapple
 1 can cherry pie filling
 1 pkg. Dream Whip (prepare as usual)
 1 c. nuts (chopped)
 Mix and freeze. Store in freezer and serve frozen. Will keep several weeks. Makes large cake pan. Serves 15.

FROSTY STRAWBERRY DESSERT

Beryl Moore

CRUST:

- | | |
|--|------------------------------------|
| 1 c. flour | 1/4 to 1/2 c. nuts (chopped) (opt) |
| 1/4 c. brown sugar | 1/2 c. oleo (melted) |
| 2 egg whites | 2 T. lemon juice |
| 2/3 c. sugar | 1 large carton Cool Whip |
| 2 (10 oz.) pkgs. strawberries (thawed) | |

Combine and pat evenly crust ingredients in 9x13 inch pan. Bake 350° for 10 to 15 minutes.

Beat until stiff egg whites and sugar - add strawberries, lemon juice. Fold in Cool Whip and put in freezer.

FRUIT MAGIC

Peg Colony

- | | |
|--|---------------------------|
| 1 can (1 lb. 5 oz.) cherry pie filling | 1/4 c. margarine |
| 1 pkg. Jiffy white cake mix | 1/2 c. nutmeats (chopped) |
- Heat oven 350 degrees. Spread pie filling in 8x8 inch pan. Sprinkle on dry cake mix, dot margarine and sprinkle nutmeats on top. Bake 45 - 50 minutes.

"HAWAIIAN FREEZE"

Helen Davis

- | | |
|---------------------------------------|--|
| 1 (1 lb. 4 1/2 oz.) crushed pineapple | 2 c. whip cream <u>or</u> Dream Whip (2 pkgs.) |
| 1 c. vanilla wafer crumbs | 2 T. sugar |
| 1/2 c. butter | 1 tsp. vanilla |
| 1 1/2 c. powdered sugar | 2/3 c. toasted pecans (chopped) |
| 1 egg (room temperature) | 1/2 c. toasted pecans (broken) |
- Continued Next Page.

"HAWAIIAN FREEZE" (Continued.)

Drain pineapple; put 1/2 of crumbs in bottom of 9x13x2 inch pan; cream butter; add powdered sugar gradually and add egg; beat until creamy and smooth. Whip cream; add 2 table-spoons sugar and 1 teaspoon vanilla, blend. Fold whip cream, 2/3 cup pecans and pineapple into butter mixture. Spread over crumbs, sprinkle remaining crumbs and pecans on top, cover and freeze. Remove from freezer 1/2 hour before serving.

ORANGE ANGEL DESSERT

Bonita Colony

1 pkg. orange Jello	Dash of salt
1 c. orange juice	1/2 of angel food cake
3 T. sugar	Pkg. of Dream Whip
1 c. hot water	

Add hot water to Jello and dissolve then add orange juice, sugar and salt. Let congeal, then beat with mixer. Mix Dream Whip according to directions on package then fold into Jello mixture. Break angel food cake into 9x13 inch pan and cover with above mixture and chill.

PINEAPPLE DESSERT DELITE

Margie Rinehart

1 white cake mix	1 lg. can crushed pineapple
2 c. milk	(well drained)
8 oz. cream cheese	1 lg. container Cool Whip
1 pkg. instant vanilla pudding	Pecans (opt.)

Bake cake in 9x13 inch pan according to directions on box. Cool. Blend milk and cream cheese. Add pudding mix and beat until fluffy. Spread on top of cake. Spread pineapple on top of pudding. Cover with Cool Whip. Sprinkle with pecans. Refrigerate.

RED RASPBERRY DESSERT

Nellie Musgrave

2 (10 oz.) pkgs. frozen red raspberries in syrup	50 large marshmallows
1 c. water	1 c. milk
1/2 c. sugar	2 c. cream (whipped) <u>or</u> 2 pkgs. of Dream Whip (whipped)
2 tsp. lemon juice	1 1/4 c. graham cracker crumbs
4 T. cornstarch	1/4 c. nuts (chopped fine)
1/4 c. cold water	1/3 c. oleo (melted)

Continued Next Page.

RED RASPBERRY DESSERT (Continued.)

Heat raspberries with water, sugar and lemon juice. Dissolve cornstarch in 1/4 cup cold water, stir into raspberries and cook until thickened and clear. Cool. Melt marshmallows in milk over boiling water, cool thoroughly. Fold the whipped cream into marshmallow mixture. Roll graham crackers to make crumbs fine, mix with nuts and oleo. Press firmly into a 13x9x2 inch pan. Cool thoroughly. Spread cool marshmallow cream mixture over graham cracker crust. Let set about 1 hour in refrigerator before spreading cool raspberry mixture over top. Refrigerate until firm. Serves 12 or more.

RED, WHITE & BLUEBERRY DESSERT

Edith Ranshaw

- | | |
|-----------------------------------|--|
| 1 (3 oz.) pkg. strawberry gelatin | 2 T. unflavored gelatin (dissolve) |
| 1 pt. strawberries | 1 (16 oz.) container sour cream |
| 2 envelopes unflavored gelatin | 1 (3 oz.) pkg. lemon gelatin |
| 2 T. sugar | 1 (9 oz.) container frozen whole blueberries |
| | 2 T. sugar |

1. First Layer - Prepare strawberry gelatin as directed. Refrigerate until mixture mounds when dropped from spoon, about 1 hour. Fold in strawberries, sliced; spoon into 8 cup mold, refrigerate until almost set.

2. Second Layer - In 1 quart saucepan, over 1/2 cup water, sprinkle 2 envelopes unflavored gelatin. Cook over medium-low heat, stirring, until dissolved. Stir 2 tablespoons sugar and 2 tablespoons of dissolved unflavored gelatin into sour cream; pour into mold; refrigerate until almost set.

3. Third Layer - Prepare one 3 ounce package lemon gelatin as directed. In covered blender container at low speed, blend 1/2 cup lemon gelatin and thawed blueberries. Pour into remaining lemon gelatin; stir in remaining unflavored gelatin and 2 tablespoons sugar. Refrigerate until set.

Makes 12 dessert servings.

I shall grow old, but never lose life's zest, because the road's last turn will be the best.

4 LAYER REFRIGERATOR DESSERT

Ann Muilenburg

1 c. flour
 1/2 c. margarine (softened)
 1/2 c. walnuts (chopped)
 1 c. powdered sugar
 1 (8 oz.) pkg. cream cheese
 (softened)

1 c. Cool Whip
 2 pkgs. butterscotch instant
 pudding
 3 c. cold milk
 2 c. Cool Whip

Mix first 3 ingredients together. With hands press into 9x13 inch pan and bake at 375° for 15 minutes. Beat powdered sugar, cream cheese and 1 cup Cool Whip with electric mixer. Spread over cooled crust. Beat pudding-milk together until mixture stands to set. Pour over 2nd layer. Spread remaining Cool Whip over top. Cool for at least 3 hours. Can be made up to 24 hours in advance. Keep leftover covered.

RHUBARB DESSERT

Hazel Probasco - Erma Novak

CRUST:

1 c. graham cracker crumbs
 2 T. sugar

4 T. margarine
 (melted)

FILLING:

1 c. sugar
 3 T. cornstarch
 4 c. rhubarb (sliced)
 1/2 c. water (a few drops
 red food coloring)

1 (9 oz.) Cool Whip
 1 1/2 c. small marshmallows
 1 (3 3/4 or 3 5/8) pkg. instant
 vanilla pudding mix

Mix crumbs, sugar and margarine together reserving 2 table-
 spoons for topping. Pat in 9x12 inch pan. Bake, then cool (may
 also be left unbaked). Combine sugar, cornstarch, water and
 rhubarb. Cook until thick and rhubarb is mushy. Add food
 coloring, cool, then spread on crust. Combine Cool Whip and
 marshmallows and spoon onto rhubarb. Prepare pudding as directed
 and spread over Cool Whip. Sprinkle with the 2 tablespoons
 crumbs.

STRAWBERRY ROLL

Betty Riggle

1 pkg. angel food cake mix
 2 pts. fresh strawberries
 (sliced)

1 (3 oz.) pkg. creamed cheese
 (softened with 3 T. milk or 1
 envelope Dream Whip prepared
 according to directions)

Continued Next Page.

STRAWBERRY ROLL (Continued.)

Prepare angel food mix according to package, line a jelly roll pan with waxed paper, spread cake batter evenly in pan. When cake is done dust a towel with powdered sugar and turn cake on to it, peel paper off the cake and roll from the narrow end toward the long end while still hot. Rest on the seam, when cool unroll and spread with cheese or whipped cream and arrange sliced strawberries on top and re-roll as before. Sprinkle with powdered sugar and refrigerate till time to serve. More sliced strawberries can be served on top of each slice if so desired. Bake: temperature 350 degrees for 30 - 35 minutes.

STRAWBERRY DESSERT

Mrs. Ken Grauer

2 (3 oz.) pkgs. strawberry gelatin	2 (8 oz.) pkgs. cream cheese
2 c. hot water	1 c. powdered sugar
16 oz. pkg. frozen strawberries	2 c. Dream Whip (whipped)
	1 angel food cake

Dissolve gelatin in hot water, add frozen strawberries. Set in refrigerator to cool. Mix cream cheese, sugar and Dream Whip. Break cake into pieces and mix with cheese mixture. Pat into the bottom of 9x13 inch pan. Cover with strawberry mixture. Refrigerate until set.

FROZEN STRAWBERRY DESSERTLorraine Turnipseed
(Penn Elem. Teacher)

2 c. pretzel sticks (crushed)	1 c. sugar
3 T. sugar	1 sm. pkg. Cool Whip
1 1/2 sticks margarine (melted)	2 pkgs. strawberry Jello
1 (8 oz.) pkg. Philadelphia cream cheese	2 boxes frozen strawberries (sm.)
	2 c. hot water

Mix pretzel sticks, sugar and margarine and press into 9x13 inch dish. Cream cheese, add sugar, Cool Whip, spread on pretzel base. Add strawberries directly to hot Jello mix and when it begins to set spoon on top.

You are only young once.
After that it takes another
excuse.

STRAWBERRY WHIP

Hazel Edmonds

1/2 c. boiling water
 1 pkg. strawberry gelatin
 15 marshmallows
 (cut in half or 1 c.)
 1/2 c. cold water

1 pkg. (10 oz.) frozen
 strawberries in syrup
 1 tsp. lemon juice
 1 c. heavy cream or prepared
 commercial whip

Place boiling water and gelatin in blender, cover and blend on low speed until gelatin is dissolved. Add marshmallows, cold water, strawberries (partially defrosted) and lemon juice. Cover and blend on low speed. Chill until partially set. Fold in whipped cream. Place in 8 inch square pan and refrigerate until firm. Serves 12.

ICE CREAM (4 Quart Freezer)

Roberta Simmons

4 eggs
 1 2/3 c. sugar
 1 1/3 T. cornstarch
 2 c. milk
 1 1/3 T. vanilla

1/4 tsp. lemon extract
 1 pt. cream
 Enough milk to fill freezer
 2 or 3 in. from top of 4 qt.
 freezer

Mix eggs, sugar, cornstarch and 2 cups milk in blender. Blend until eggs are beaten in this mixture well. Then cook until thick. Remove from heat and cool. Add vanilla, lemon extract, cream and milk. (For hand freezer or electric.)

APRICOT ICE CREAM DESSERT

Ruth Lininger

1 c. vanilla wafers (crushed)
 3 T. slivered almonds
 (chopped and toasted)
 1 tsp. almond flavoring
 3 T. butter (melted)

6 c. vanilla ice cream
 (softened)
 1 (12 oz.) jar Smuckers apricot
or peach jam
 1 (8 oz.) carton Cool Whip

Add to melted butter the crumbs, nuts and flavoring. Mix well. Set 1/4 cup aside. One half of remaining crumb mix is sprinkled over bottom of 8 inch square pan. Three cups of ice cream spooned over crumbs. Mix 1/2 of apricot preserves. Repeat process and sprinkle the 1/4 cup of crumbs on top. Freeze. Cut in squares and top with whipped cream, if desired.

Never throw mud, even if you miss your mark,
 you will still have dirty hands.

BUTTER BRICKLE DESSERT

Ruth Lininger

- | | |
|--------------------|---------------------------------|
| 16 soda crackers | 2 boxes instant vanilla pudding |
| 16 graham crackers | 1 qt. butter brickle ice cream |
| 1/4 lb. oleo | Cool Whip |
| 2 c. milk | Heath candy bar |

Line covered cake pan with crumbs and oleo mixed. Mix milk and pudding on low speed with mixer, add softened ice cream. Spread over crumbs.

Spread Cool Whip like frosting. Sprinkle with candy.

FROZEN DESSERT

Nell Endsley

- | | |
|--------------------------|--------------------------------|
| 2 c. Rice Chex (crushed) | 2/3 c. brown sugar |
| 1 c. coconut | 1/3 c. butter (melted) |
| 1/2 c. nutmeats | 1 qt. butter brickle ice cream |

Mix first 5 ingredients together and spread 2/3 of mixture in a 9x13 inch pan. Spread with ice cream. Cover with balance of crumbs. Keep in freezer until ready to serve. Make 24 hours before serving.

ICE CREAM DESSERT

Jeanne Long

- | | |
|-------------------------|----------------------|
| 2 1/2 c. Rice Krispies | 1/2 c. oleo (melted) |
| 1 c. almonds (slivered) | 3/4 c. brown sugar |
| 1 c. coconut | Vanilla ice cream |

Mix together Rice Krispies, almonds, coconut and oleo. Toast in oven, when hot add brown sugar. Put half the mixture in bottom of 9x13 inch pan. Put layer of ice cream over and top with remaining toasted mixture. Freeze until served.

TREASURE SQUARES

Agda Alt

- | | |
|--|-------------------------------|
| 1 c. pecans (chopped) | 1 c. brown sugar |
| 1 c. coconut | 2/3 c. butter <u>or</u> oleo |
| 2 c. Rice Krispies (crushed) <u>or</u> | (melted) |
| Life cereal (crushed) | 1/2 gal. ice cream (softened) |

Mix pecans, coconut, cereal, sugar and butter. Put 1/2 of this mixture on bottom of 13x9 inch pan. Spread 1/2 gallon softened ice cream over this and top with remaining crumb mixture. Freeze. Cut in squares to serve.

4 Hazel Bowman

Peg Colony

QUICK DESSERT

1 pkg. Jello
 1 c. boiling water
 1 pkg. strawberries
 1 c. ice cream
 Dissolve Jello in boiling water. Add strawberries and ice cream. Refrigerate until firm.

Erma Novak

BANANA PUDDING

2 1/2 c. milk
 1/2 c. sugar
 Dash salt
 1 tsp. vanilla
 3 T. cornstarch
 2 eggs (beaten)
 Graham crackers
 Bananas
 Heat milk over low heat. Mix sugar, salt, cornstarch, and 2 beaten eggs. Stir in 1/2 cup warm milk. Add this to rest of hot milk, add butter and vanilla. Cook until thick. Cool. Line a pan with graham crackers, cover with bananas then layer of pudding, then graham crackers, bananas and pudding. Top with cracker crumbs.

Carol Crawford

BLUEBERRY PUDDING DESSERTCRUST:

18 graham crackers (crushed)
 1/2 c. sugar
 1/4 c. butter
 (melted)

FILLING:

1 (8 oz.) pkg. cream cheese
 (softened)
 1 pkg. Dream Whip (whipped)
 1/2 c. powdered sugar

TOPPING:

1 can prepared blueberry pie
 filling (peach or cherry may
 be substituted for fruit)

Mix ingredients for crust and place in bottom of pan.
 Beat ingredients for filling and put on top of crust mixture.
 Pour pie filling on top and refrigerate. Serves 8 - 10.

Vera Larew

RICE PUDDING

2 eggs (beaten)
 1/2 c. sugar
 1 c. milk
 1/8 tsp. salt
 1/8 tsp. nutmeg
 1 tsp. vanilla
 1 c. cooked raisins
 (drained)
 2 c. cooked rice (drained)
 1 T. butter
 Mix all ingredients together. Mix butter with hot rice to melt it then add to mixture. Place in casserole and bake at 300° for 30 minutes. Serves 6.

RHUBARB PUDDING

Lorraine Steele

1 c. sugar
1 egg
1 c. sour cream
1 1/2 c. flour

1/8 tsp. salt
1/2 tsp. soda
3 c. rhubarb
(cut into 1/2 in. pieces)

Mix sugar, egg and sour cream together. Beat until light.
Sift flour, salt and soda together and add to sour cream mixture.
Stir in rhubarb. Bake at 350° for 40 minutes.

SUPER QUICK TURNOVERS

Joan Beers

2 c. flour
1/2 tsp. salt
1/3 c. butter

1/3 c. lard
Pie filling

Cut together flour, salt, butter, lard, add water to make stiff dough. Roll out, cut into squares. Spoon pie filling into each square, fold over and seal into a triangle. Bake at 425° for 5 - 7 minutes. (Is supposed to make 16 (4 inch) squares.) When cool, dribble thin glaze over each turnover.

STRAWBERRIES A LA COLONY

Kelley Spears

2 pt. strawberries
1/2 c. sugar
1/2 pt. vanilla ice cream

1/2 c. heavy cream
1/4 tsp. almond extract
1/3 c. Cointreau or Grand Marneir

Gently wash berries in cold water. Drain on paper towel; hull, turn into bowl. Sprinkle with sugar and Cointreau; toss. Chill 1 hour, stirring occasionally. Let ice cream soften in refrigerator about 1 hour. Beat heavy cream just until stiff. Fold in almond extract. Gently fold whipped cream and softened ice cream into strawberry mixture. Serve at once. Makes 8 servings.

Shortcake - Joan's recipe

2 cups flour

2 T sugar

3 tsp B.P.

1/2 tsp salt

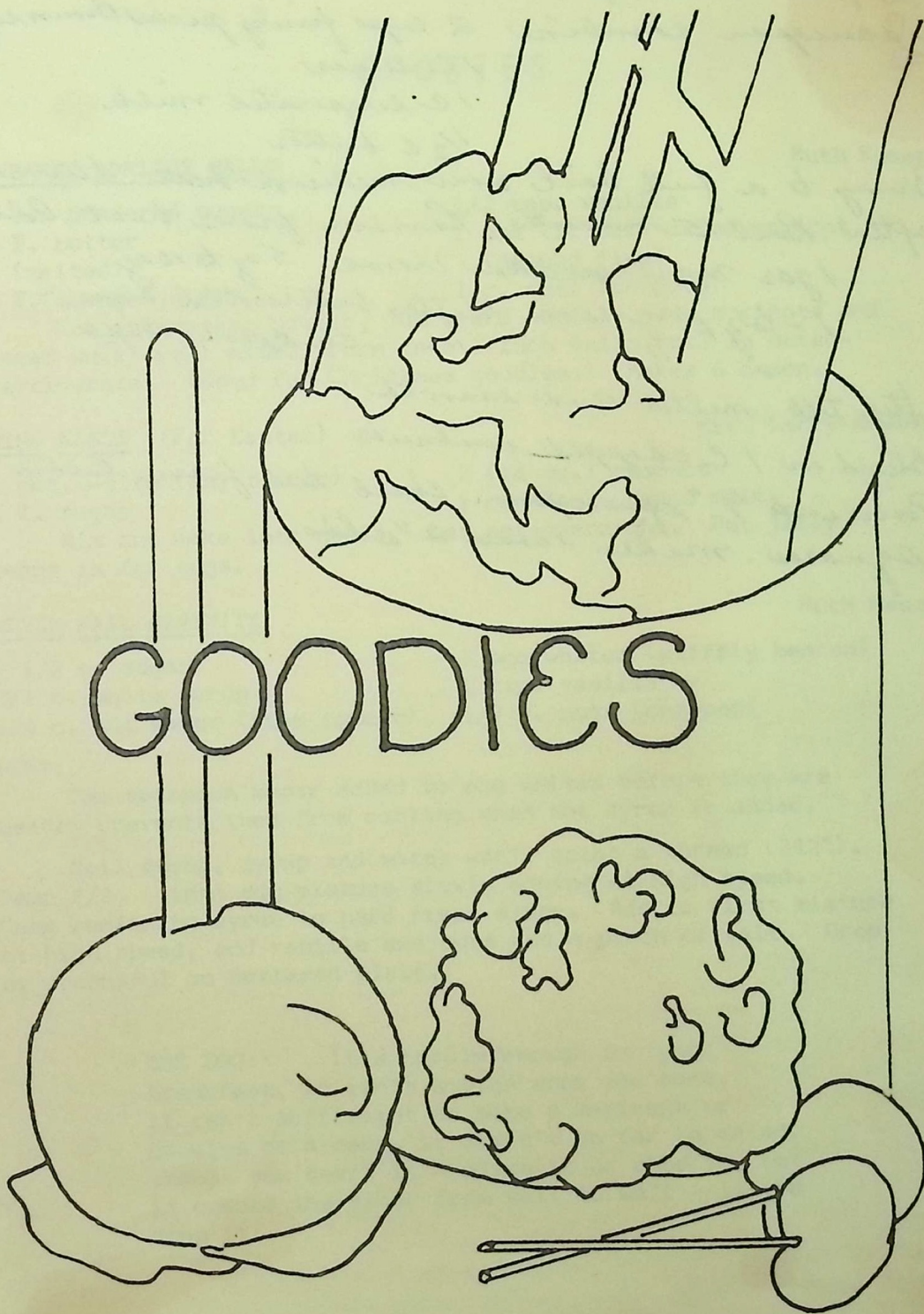
1/2 cup margarine

1 beaten egg

2/3 cup light cream or evaporated milk.

Sift dry ingred. - cut in
butter. Add milk &
beaten egg mix.

Bake 450° - 15 min



2 flavor Fudge (Ramala Eldeen)

In saucepan combine 2 cups firmly packed Brown sugar
1 C sugar
1 C evaporated milk
1/2 C butter

Bring to a full boil over medium heat. Stir
often. Boil 15 minutes. Remove from heat. Add

1 jar marshmallows 5 oz to 10 oz
1 - 6oz pkg each Nestles butterscotch chips &
" " " chocolate chips

Stir till melted and smooth

Blend in 1 C chopped walnuts

Pour into 9" square pan - chill till firm. Cut in
squares. makes about 2 1/2 lbs.

GOODIES

UNBAKED APRICOT BALLS

Ruth Koser

- | | |
|-------------------------|---|
| 1 box powdered sugar. | 1/2 tsp. vanilla |
| 6 T. butter
(melted) | 1 box (11 oz.) dried apricot
(ground fine) |
| 2 T. orange juice | 1 c. nuts (chopped) |
- Combine sugar, butter, juice and vanilla, add apricots and knead until well mixed, form into 1 inch balls, roll in nuts. - refrigerate! (Good for Christmas goodies.) Makes 6 dozen.

BIRD NESTS (For Easter)

Mrs. Larry Bowman

- | | |
|---------------------------|------------------------|
| 1 pkg. Jello (any flavor) | 2 (14 oz.) coconut |
| 1 T. sugar | 1 can Eagle Brand milk |
- Mix and make into nests. Let set overnight. Put jelly beans in for eggs.

NEVER FAIL DIVINITY

Ruth Koser

- | | |
|--------------------------------|-------------------------------|
| 2 1/2 c. sugar | 2 egg whites (stiffly beaten) |
| 3/4 c. white syrup | 1 tsp. vanilla |
| 1/4 c. hot water (from faucet) | 1/2 c. nuts (chopped) |

HINT:

One teaspoon sugar added to egg whites before they are beaten prevents them from cooling when hot syrup is added.

Boil sugar, syrup and water until spins a thread (242°). Pour 2/3 into egg mixture slowly adding at high speed. Cook remaining syrup to hard crack stage. Add to first mixture at high speed, add vanilla and nuts and a pinch of salt. Drop by spoonful on buttered plate.

ONE EGG: It's hardly enough for your breakfast, it isn't enough when you bake, it isn't sufficient to make a meringue or cookies or a cake, it doesn't go far in salad, though you devil it - slice it or chop it, but it covers the floor from wall to wall - if you drop it!

EASY NEVER FAIL DIVINITY (Or Centers of Chocolate Covered Cherries)

Betty Riggle

2 c. sugar	1 pkg. fluffy frosting mix
1/2 c. water	1 tsp. vanilla
1/4 c. light corn syrup	

In a 2 quart saucepan, combine sugar, water and corn syrup. Cook and stir over medium heat till sugar dissolves and mixture is boiling. Cook without stirring, to the light crack stage (265°). Meanwhile, prepare the frosting mix according to the package directions. Transfer to large mixing bowl, when syrup gets to the crack stage, pour very slowly over frosting beating constantly at high speed, about 5 minutes. Continue beating 5 minutes. Stir in the vanilla and cool, stirring occasionally till mixture holds soft peaks and begins to lose gloss. Add nuts if you like and spoon onto waxed paper. Or you can drop by spoon into powdered sugar and roll in ball for chocolate covered cherries.

DIVINITY ROLL

Sylvia Neitderhisar

2 c. sugar	1/2 c. water
1/2 c. white syrup	2 egg whites

Combine first 3 ingredients in a heavy saucepan and boil until it spins a good thread. Beat egg whites until stiff; add half the syrup mixture to the egg whites beating well. Boil the remaining syrup mixture until it cracks hard boil stage. Add the first egg mixture slowly, beating well. Add 1/2 teaspoon vanilla and continue beating until mixture holds its shape and loses its gloss. Drop on butter pan into 7 piles. Shape each into a ball 6 inches long and let dry.

CARAMEL FOR DIVINITY ROLL:

1 1/3 c. brown sugar	2 c. cream
2/3 c. corn syrup	(whipping)

Mix sugar, syrup and 2/3 cup cream together and boil until mixture reaches soft ball stage. Add another 2/3 cup cream and boil to soft ball stage. Now add last 2/3 cup cream and boil again until mixture reaches soft ball stage again. Cool slightly and spread over the divinity roll covering the entire roll. Roll in chopped pecans (about 6 or 8 ounces). Cool before slicing.

Ramona Holmes

NEVER FAIL FUDGE

2 sq. of Baker's chocolate
1/4 c. cream
1 lb. powdered sugar

1/3 c. butter
1 tsp. vanilla

Heat over low heat until all is melted. Take off heat and mix in powdered sugar; spread in buttered pan - cut when cool.

TOFFEE FUDGE

Mrs. Larry Bowman

1 c. pecans (chopped)
3/4 c. brown sugar (packed)

1/2 c. butter or margarine
1/2 c. chocolate chips

Sprinkle nuts on bottom of greased 9x9 inch pan. Combine sugar and butter. Bring to boil, stirring constantly. Boil 7 minutes. Remove from heat and spread over nuts. Sprinkle chips on top. Spread evenly after they melt. Cover pan so they will melt quickly. Cut in squares while warm.

7 MINUTE FUDGE

Mrs. George J. (Marie) Swenka

2/3 c. evaporated milk
1 2/3 c. sugar
1/2 tsp. salt

1 1/2 c. marshmallows
1/2 c. nuts
1 1/2 c. Baker's chocolate chips

Mix 2/3 cup of undiluted Carnation evaporated milk with 1 2/3 cup of sugar; and 1/2 teaspoon salt in a saucepan. Cook and stir over medium heat until mixture comes to a boil, then boil 7 minutes stirring constantly, remove from heat.

Add 1 1/2 cups miniature or 16 medium diced marshmallows, 1/2 cup chopped nuts, 1 1/2 cups Baker's chocolate chips, 1 teaspoon vanilla.

Stir until marshmallows melt. Pour into buttered 8 inch square pan, cool.

MARY'S FUDGE

Mary Wasick

1/2 c. butter
4 1/2 c. sugar
1 can evaporated milk (large)
1/2 lb. marshmallows
2 oz. chocolate (unsweetened)

12 oz. chocolate chips
12 oz. sweet chocolate chips
2 or 3 c. walnuts
1 T. vanilla

In large heavy pan melt butter, add evaporated milk and sugar. Stir over medium heat till sugar dissolves. Cook to boiling. Cover and turn heat down and boil 5 minutes. Leave on burner with stove off and add marshmallows. Stir till melted. Add chocolate chips, one kind at a time and melted unsweetened chocolate. Add vanilla and nuts. Do not beat. Pour into jelly roll pan.

OLD FASHIONED COOKED STIRRED FUDGE

Ellen Colony

4 c. granulated sugar 4 oz. baking chocolate
 1 (13 oz.) can evaporated milk 2 - 4 T. white syrup (if desired)

Combine ingredients in heavy 4 or 6 quart pan. Heat and stir constantly. Using a candy thermometer cook to 232° F. Pour out immediately onto a large heavy platter. Do not scrape the pan clean when pouring. Clean the pan onto another small plate and munch up the small amount of candy this makes. Put a chunk of butter (2 tablespoons) in the middle and let cool undisturbed until you can hold your hand on the bottom of the platter. Start working the warm candy with a firm tool such as a clean putty knife. As the candy cools and firms shape into a square or oblong and cut into desired squares. Remove each square to a board to be cooled for a few minutes and wrapped.

If you wish nuts, add them as you work the warm fudge on the platter. This method, as well as most candies, requires a candy thermometer. Do not cool this in the refrigerator as it may draw moisture when removed. Candies should cool at room temperature. The finished and wrapped fudge freezes well.

CRANBERRY CANDY

Mrs. George (Marie) Swenka

1 can jelled cranberry 1 c. sugar
 3 pkgs. raspberry Jello 1/2 c. nuts

Cook well then add 3 packages dry raspberry Jello, be sure all Jello is dissolved, let set 20 minutes. Add 1/2 cup nuts, pour into square 9x9 inch pan then let set 24 hours. Cut into squares and roll into granulated sugar. Keep refrigerated.

CREAM CARAMELS

Mary Herring

2 c. sugar 1/3 c. Fluffo
 3/4 c. light corn syrup 2 c. cream

In large heavy pan combine sugar, syrup, Fluffo and 1 cup cream. Bring to boil and cook 5 minutes. Gradually stir in remaining cream and cook to 238° F. stirring constantly near end of cooking when mixture becomes thick. Pour into 8 inch square pan rubbed with Fluffo. When cool cut into squares.

The best helping hand you can find is at
 the end of your arm.

BLACK WALNUT CARAMELS

Marie Brant

1 can sweetened condensed milk 2 c. sugar
 3/4 c. white Karo syrup 1 tsp. vanilla
 1/4 lb. butter 1 c. black walnuts

Put Karo, butter, sugar and 1/4 cup milk in pan. Stir until mixed. Bring to boil stirring constantly. Add rest of the milk gradually. Cook to firm ball stage. Add nuts. Pour into well greased dish. When hardened cut and wrap.

ALOHA PANOCCHA CANDY

Beaulah Riggle

1/2 c. brown sugar 1 tsp. butter
 1 c. granulated sugar 1/2 tsp. vanilla
 1/4 c. cream 1/2 c. walnuts
 1/2 c. canned pineapple (broken)
 (shredded)

Cook sugars, cream and pineapple until a soft ball forms when dropped in cold water (238 degrees F.). Remove from fire, add butter, cool and beat until creamy. Add vanilla and walnuts, pour into buttered pan and cut into squares. Cook a little less and wrap in wax paper. Makes a soft candy.

BROWN SUGAR FUDGE

Lila Turnipseed

3/4 c. white sugar 1 sm. can Carnation milk
 1 1/4 c. brown sugar 1 (5 oz.) jar Marshmallow
 1/4 c. butter Creme
 1 tsp. vanilla

Stir constantly till reaches a full rolling boil. "Use heavy pan." Then boil 5 minutes. Remove and add 1/2 cup nuts and vanilla. Beat till thickens and some shine leaves. Cut in squares when cool. Use 8 inch pan.

PEANUT BUTTER FUDGE

Marie Brant

2 c. white sugar 1 c. Marshmallow Creme
 2/3 c. milk 1 c. peanut butter
 1 tsp. vanilla

Combine sugar and milk and cook to soft ball stage (235°) on candy thermometer. Remove from heat, add flavoring, Marshmallow Creme and peanut butter. Mix well and fast. Pour into buttered pan, cut into squares when firm.

REESE CANDY CUPS

1 lb. powdered sugar
1 stick oleo
2 c. peanut butter

1/2 tsp. vanilla
1 lg. pkg. chocolate chips
1/2 stick paraffin

Mix powdered sugar, oleo, peanut butter and vanilla together. Roll in balls and chill. Melt chocolate chips and paraffin together. Dip chilled balls in chocolate mixture and lay on waxed paper to set.

PRAYER BARS (Candy)

Roberta Simmons

1ST LAYER:

1/2 c. butter
4 T. cocoa
1/2 c. powdered sugar
1 egg (slightly beaten)

2 tsp. vanilla
1/2 c. nuts
2 c. graham cracker crumbs
1 c. coconut

Melt butter and cocoa in double boiler. Add powdered sugar, egg, and vanilla. Set aside. Mix nuts, coconut, cracker crumbs. Add to 1st mixture. Mix well and press into bottom 9x13 inch pan. Chill.

2ND LAYER:

3 c. powdered sugar
1 tsp. vanilla
2 tsp. dry vanilla pudding mix
(not instant)

1/4 c. butter
3 T. cream

Melt butter, add cream, vanilla and pudding mix. Cook 1 minute, stirring constantly. Remove from heat and add powdered sugar. Blend well, spread over 1st layer.

3RD LAYER:

1 (9 3/4 oz.) chocolate bar

Melt over hot water, cover 2nd layer. Chill. It is very important to bring candy to room temperature before cutting into bars. Store in refrigerator.

CEREAL CANDY

Marie Brant

4 c. Cheerios
1 c. coconut
1 c. chocolate chips
3 T. oleo

4 c. marshmallows (tiny)
1 tsp. vanilla
Peanuts (optional)

Melt together in pan oleo, marshmallows and vanilla. Pour over cereal mixture. Spread in a buttered 9x13 inch pan.

SCRAMBLE

Jeanne Anderson

2 lbs. salted nuts (mixed) 2 c. salad oil
 1 (12 oz.) shredded wheat sqs. 2 T. Worcestershire sauce
 1 (10 1/2 oz.) Cheerios 1 T. garlic salt
 1/2 lb. pecans 1 T. seasoned salt
 1 (5 1/4 oz.) pretzel sticks
 Bake in oven 250° 2 hours. Stir thoroughly every 15 minutes.

CHOCOLATE DELIGHTS

Ginny Mohr

3 c. walnuts (chopped) 1 c. Eagle Brand sweetened
 1/4 lb. butter (melted) condensed milk
 2 c. coconut 1 1/2 boxes powdered sugar
 1 tsp. vanilla
 Mix and chill then shape into 1 inch balls. Chill again.
 Place balls on a greased cookie sheet.
 Melt in a double boiler:
 1 (12 oz.) pkg. chocolate chips 1/4 lb. paraffin
 Dip balls into chocolate.

CHOCOLATE NUT CRUNCH

Nell Fuhrmeister

1/2 c. nuts (chopped) 3/4 c. brown sugar (packed)
 1/2 c. butter 1 c. chocolate chips
 Sprinkle nuts over bottom of a lightly greased 9 inch square
 pan. Combine sugar and butter in saucepan and bring to a full
 rolling boil, pour over nuts. Sprinkle with chips - cover for
 2 minutes, evenly spread melted chips - chill until firm - remove
 and break in pieces.

QUICK CARAMEL CRUNCH

Rita Jensen

1/4 c. margarine 1 c. brown sugar
 1 T. corn syrup 4 c. bite-size cereal
 Butter a cookie sheet. Heat butter and sugar in large
 skillet over low heat. Add sugar, stir until smooth. Con-
 tinue heating slowly without stirring until mixture is all
 foam and about twice the original volume. Add the cereal all
 at once. Stir until each piece is covered. Pour into greased
 cookie sheet. Mixture will be lacy patterns. When cool break
 into bite size pieces.

If you can read the handwriting on the wall -
 your children are old enough to know better.

OVEN BAKED CARAMEL CORN

1 c. brown sugar
1/4 c. white corn syrup
1/2 c. margarine

1/2 tsp. salt
1/2 tsp. baking soda

Boil sugar, syrup, margarine and salt for 5 minutes. Remove from heat and add baking soda. Stir over 4 quart of popped corn. Mix well. Bake in large roaster pan. Stir every 15 minutes and several times while cooling. Bake 1 hour 200°
225
oven.

Peg Colony

NUT LOAF CANDY

2 c. sugar
1/4 c. butter
1 c. milk

1 c. dates (chopped)
1 c. nuts (chopped)
1 c. coconut

Boil sugar, butter and milk till soft ball stage, add dates and boil 5 minutes longer. Cool then add nuts and coconut. Beat until part cold, put on damp cloth and roll.

Rita Jensen

PECAN JOYS

2 c. pecans (chopped)
1 stick oleo
2 lbs. powdered sugar
1 box coconut (flaked)

1/2 to 1 can sweetened condensed milk
1 (12 oz.) pkg. chocolate chips
1/4 stick paraffin

Combine all ingredients except chocolate chips and paraffin. Roll into small balls. Let chill 1 hour. Melt chips and paraffin in heavy pan or double boiler. Using a toothpick or small pickle fork, dip balls in the chocolate mixture and put pieces on wax paper to dry. Makes 150 - 200 small balls.

Agda Alt

GLAZED NUTS

1 c. sour cream (commercial)
2 c. sugar
1/2 tsp. salt

1 tsp. lemon juice
5 c. nuts

Put all but nuts in saucepan and bring to boil. Put in nuts and boil for 3 to 4 minutes. Spread thinly on waxed paper on cookie sheet. Let dry.

Linda Kelsey

double recipe for a dishpan full of popped corn
Add nuts if you wish

MARSHMALLOW CREME DIVINITY

Lena Gritton

1 1/2 c. sugar
 1/3 c. water
 Pinch salt

1 pt. Marshmallow Creme
 1 tsp. vanilla
 1/2 c. nuts

Cook sugar, water and salt to soft ball stage (do not overcook). Pour syrup over Marshmallow Creme. Beat. Add vanilla and nuts. Drop by teaspoon and place nut on top or pour in 8x8 inch pan.

PEANUT CLUSTERS

Mrs. Antone Wagner

1 pkg. (3 oz.) chocolate pudding 1 T. butter
 (not instant) 1 tsp. vanilla
 1 c. sugar 1 c. peanuts
 1/2 c. evaporated milk (salted)

Combine pudding, sugar, milk and butter in saucepan. Bring to a rolling boil, "stirring constantly". Reduce heat and cook for 3 minutes. Take off heat and add vanilla and peanuts. Beat until it begins to thicken. Drop from spoon quickly onto wax paper or greased surface.

PEANUT CRUNCH CLUSTERS

Agda Alt

1 (12 oz.) pkg. milk chocolate 2 c. coarsely chopped salted
 chips peanuts (not the ones with
 1/2 c. peanut butter the skins on)
 (smooth or crunchy)

Melt chocolate chips and peanut butter in top of double boiler (or heavy pan). Stir in peanuts. Drop by teaspoon onto waxed paper. Chill and store in refrigerator. Makes about 40.

PEANUT BUTTER SNOWBALLS

Gladys Probasco

1 c. peanut butter
 1/2 c. walnuts

1/2 c. Rice Krispies
 1 c. powdered sugar

Mix all together and roll into small balls about like medium marbles. Chill, dip them in a thin powdered sugar frosting and roll in coconut.

PEANUT RAISIN LOGS

Peg Colony

- | | |
|-------------------------|-----------------------|
| 1/2 c. peanut butter | 1/2 c. powdered sugar |
| 1/2 c. light corn syrup | 1/2 c. raisins |
| 1/2 c. nonfat dry milk | |

Mix peanut butter, corn syrup, dry milk and sugar. Add raisins, mix well. Chill mixture. Divide into 24 pieces. Form each into small log. Wrap individually in clear plastic wrap. Keep refrigerated.

EASY CHOCOLATE SAUCE

Jackie Hutchison

- | | |
|------------------|-------------------------|
| 1/2 c. margarine | 1 1/3 c. Carnation milk |
| 1 1/2 c. sugar | 2 tsp. vanilla |
| 1/3 c. cocoa | |

Melt the margarine. Add sugar and cocoa. Blend in milk. Boil 1 minute. Remove from heat and add vanilla. Keep in refrigerator.

HOT FUDGE SAUCE FOR ICE CREAM

Laurene Kincade

- | | |
|--------------------|-----------------------|
| 1 1/2 c. sugar | 1 can evaporated milk |
| 1/2 c. brown sugar | 1 c. water |
| 3/4 c. cocoa | 2 T. butter |
| 1/4 c. flour | 2 tsp. vanilla |
| 1/2 tsp. salt | |

Combine sugars, cocoa, flour and salt. Add milk, water and butter. Cook on simmer range stirring constantly until boiling. Cook 5 minutes longer stirring constantly. Cool, stir in vanilla. Thin, if desired, with 1/4 cup cream, 8 large marshmallows may be stirred in while mixture is hot. Heat before serving over ice cream.

BUTTERSCOTCH SAUCE

Gerry Gassman

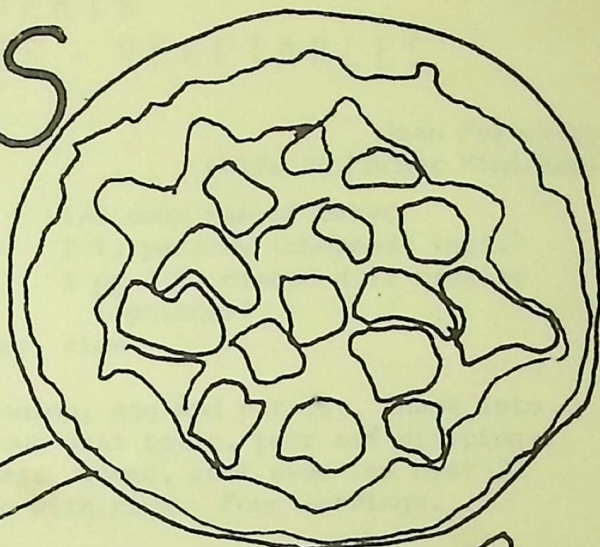
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| 2/3 c. white corn syrup | 1/2 tsp. salt |
| 1 1/4 c. brown sugar | 1 (6 oz.) can evaporated milk |
| 1/4 c. butter | |

Combine corn syrup, brown sugar, butter, salt. Boil to heavy syrup (about 5 minutes). Cool. Add evaporated milk. Makes 1 pint.

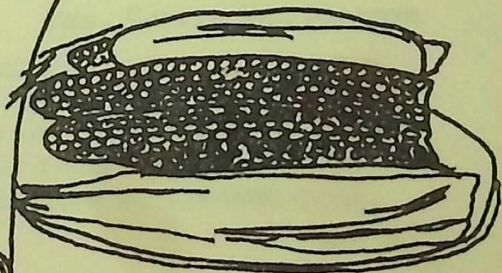
choc - drops Dorothy Schults
1 pkg white choc
2 large pkg - choc chips
dry Roast peanuts
family size
melt chocolate add peanut
& drop on oiled sheet.

* * * * *

MEATS



CASSEROLES
VEGETABLES



MEATS CASSEROLES - VEGETABLES

SWEDISH MEAT BALLS

Jean Foxworthy
(Wife of Former Minister)

- | | |
|--------------------------------------|--------------------------------------|
| 1 lb. ground beef | 1/2 soup can of water |
| 1/4 c. fine dry bread crumbs | 2 T. parsley (chopped) (opt.) |
| 1/4 c. onions (minced) | 1 <u>or</u> 2 T. minced dill pickles |
| 1 egg (slightly beaten) | (optional) |
| 1 can condensed cream of celery soup | Rice |

Mix beef, bread crumbs, onion, egg and parsley, shape into 24 meat balls. In skillet brown meat balls, pour off drippings. Stir in soup, water and pickles. Cover, cook over low heat 20 minutes and stir often. Serve with rice. Four servings.

RAISED MEAT BALLS

Lynn Stangl

- | | |
|-------------------|------------------------------|
| 4 slices bread | 2 T. onion flakes |
| 1/2 c. milk | (chopped) |
| 2 eggs (beaten) | 2 tsp. baking powder |
| 1 lb. ground beef | 1 can cream of mushroom soup |
| 3/4 tsp. salt | 1 can cream of chicken soup |
| 1/4 tsp. pepper | 1 c. milk |

Soak bread in 1/2 cup milk; add beaten eggs. Add ground beef and spices. Mix lightly but well. Shape into meat balls about the size of walnuts. Brown in a small amount of fat. Place in a greased baking dish. Mix together soups and 1 cup milk. Pour over meat balls. Bake at 350° for 1 hour. Serves 6 - 8 people.

MEAT BALLS

Mrs. Corrie Van Mantgem

- | | |
|------------------------|----------------------------------|
| 1 3/4 lbs. ground beef | 2 tsp. salt |
| 2 eggs | Pepper (to taste) |
| 1 small onion | 3 slices of toast (soak in milk) |

Mix together and make balls. Roll in flour and brown in oil. When browned cover with cream of mushroom or chicken soup and simmer. Serves 8.

To prevent lumpy gravy, add a little salt to the flour before adding water.

Beryl Moore

SALISBURY STEAK

1 can Golden mushroom soup
 1 1/2 lbs. lean ground beef
 1/2 c. dried bread crumbs

1 egg
 1/4 c. onion (chopped)
 Dash of pepper - no salt

Mix all ingredients, using only 1/4 cup soup. Shape into 6 patties. Put in a shallow baking dish. Bake 350° for 30 minutes. Drain off fat. Mix remaining soup with 1/3 cup water and pour over meat. Bake another 10 minutes. (May be prepared early in day and baked when needed.)

STUFFED ROUND STEAK

Mrs. Terry Edmonds

1/2 inch round steak
 1 1/2 c. soft bread crumbs
 (croutons)
 1 T. onion (grated)
 1 tsp. salt

1/4 tsp. pepper
 1 egg
 1 tsp. poultry seasoning
 1 c. water

Combine the stuffing ingredients and moisten with slightly beaten egg. Spread over steak and roll like jelly roll. Tie with string and brown slowly. Add beef broth and 1/2 cup water and simmer until tender. Bake at 375° for 2 1/2 to 3 hours. Serves 4.

STEAK DIANE

Mrs. Larry Bowman

4 beef sirloin strip steaks
 (1/2 in. thick)
 1 tsp. dry mustard
 4 T. butter or margarine

3 T. lemon juice
 2 tsp. chives
 (snipped)
 1 tsp. Worcestershire sauce

With meat mallet pound steaks to 1/3 inch thickness. Sprinkle outside of each steak with salt, pepper and 1/8 teaspoon of mustard. Pound into meat. Repeat other side. Melt butter in skillet, cook 2 minutes on each side and transfer to hot serving plate. Bring remaining ingredients to boil and serve.

BOILED BEEF

Mary Evans

3 lbs. beef brisket (trim fat)
 1 onion with 2 cloves
 1 rib celery with top leaves
 1 bay leaf

1 clove garlic
 1 T. salt
 1/2 tsp. pepper

Continued Next Page.

BOILED BEEF (Continued.)

Place meat in large kettle and add water to cover. Add remaining ingredients and bring to a boil. Boil 5 minutes. Skin off solids that rise to the top. Reduce heat, cover and simmer 2 1/2 to 3 hours or till fork tender. Cut in slices. Six - 10 servings. Excellent when served with "Munich Blue Cabbage."

BARBECUE BEEF

Kay Moscrip

- | | |
|----------------------------------|------------------------|
| 1 lb. chopped leftover roast | 4 T. lemon juice |
| beef <u>or</u> 1 lb. ground beef | 1 small bottle ketchup |
| (browned) | 3 T. Worcestershire |
| 1 onion | sauce |
| 1 c. celery | 1 tsp. dry mustard |
| 2 T. butter | 2 T. vinegar |
| 2 T. brown sugar | |

Brown meat and celery in butter with onion (unless ground beef). Add other ingredients and simmer till tender.

MEAT LOAF MASTERPIECE

Laurene Kincade

- | | |
|-----------------------------|--------------------------------|
| 1 egg | 1 1/2 c. soft bread crumbs |
| 2 tsp. monosodium glutamate | 2 beef bouillon cubes |
| 1 tsp. salt | 1 c. boiling water |
| 1/4 tsp. pepper | 1/2 c. celery (finely chopped) |
| 1/2 tsp. dried leaf basil | 1/2 c. onion (finely chopped) |
| 1/2 tsp. dried leaf thyme | 1 c. Cheddar cheese (shredded) |
| 1/4 c. catsup | 2 lbs. ground beef chuck |
| 2 tsp. prepared mustard | |

Beat egg lightly in medium bowl, add glutamate, salt and pepper, basil, thyme, catsup, mustard and bread crumbs. Dissolve bouillon cube in boiling water; add to rest of ingredients and mix until well blended. Mix in celery, onion and cheese. Break up ground beef and add to bowl, mix lightly but thoroughly with fork. Press meat mixture lightly into a 9x5 inch loaf pan or shape into a loaf and put into a shallow baking pan. Bake uncovered in 375° oven 1 hour to 1 hour 10 minutes.

MEAT LOAF ROYAL

Genevieve Slocum

- | | |
|-----------------------------------|-------------------------|
| 2 1/2 lbs. ground beef | 1 c. milk |
| 1/2 lb. sausage | 2 c. bread crumbs |
| 2 eggs (beaten) | 2 tsp. salt |
| 2 <u>or</u> 3 med. sized potatoes | 1/4 tsp. pepper |
| (grated) | 1 large onion (chopped) |
| 2 tart apples (grated) | 1/2 tsp. mustard |
| 1/3 can tomato soup | 1 tsp. sage |

Mix all together. Pour balance of soup mixed with 1/2 cup milk over the top. Bake in flat pan 15 minutes at 375° then at 350° for 1 hour. Cut in squares. Serves 12.

CHICKEN CASSEROLE

Wilma Kincade

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|-----------------------------|----------------------------|
| 6 slices of dry bread | 3/4 tsp. salt |
| (toasted <u>and</u> diced) | Pepper |
| 2 c. <u>or</u> 1 chicken | (to taste) |
| (cooked <u>and</u> deboned) | 2 eggs |
| 1/2 c. onion (chopped) | (beaten) |
| 1/2 c. celery (chopped) | 1 1/2 c. milk |
| 1/4 c. green pepper | 1 can Golden mushroom soup |
| 1/2 c. mayonnaise | Cheese |

Combine first 8 ingredients and then pour next 3 ingredients (which have been mixed together) over all. Let stand overnight in refrigerator. Bake 1 1/2 hours at 325°. Cover with cheese last 10 minutes.

CHICKEN TETRAZZINI

Wilma Kincade

- | | |
|--------------------------------|------------------------|
| 2 slices bacon | 1 3/4 c. peas (cooked) |
| 1/3 c. onion (minced) | 2 c. cooked chicken |
| 1/2 c. green pepper (minced) | (cut up) |
| 2 c. (1/2 lb.) American cheese | 8 oz. macaroni |
| (shredded) | Tomato slices |
| 1/2 c. pimientos (cut up) | Parsley |
| 1/2 c. slivered almonds | Ripe olives |
| (toasted) | |

Cook bacon until brown and crisp. Add and brown lightly onion and pepper. Add next 5 ingredients and mix lightly with hot drained boiled macaroni. Heat, using chicken broth to moisten. Serve hot on plate garnished with tomato slices, parsley and olives. (This can be made in an electric skillet ahead of time and held until ready to serve. The longer it is kept warm the better.)

LIVER

Mabel Z. Stoner

Liver or pork chops
Onions

Mushroom soup
Sour milk or cream

Brown liver with sliced onions in oil or lard. Excess oil should be removed when meat is browned. Then cover with mushroom soup to which sour milk or cream has been added. Cook at medium temperature 45 minutes.

COMPANY HAM BALLS

Charlotte Young

2 1/2 lb. ham (ground)	2 c. milk
2 lbs. sausage	1 3/4 c. brown sugar
1 lb. ground beef	2 c. tomato soup
3 eggs	3/4 c. vinegar
3 c. graham cracker crumbs	2 tsp. dry mustard

Mix meats, eggs, cracker crumbs and milk. Shape into balls. Place in shallow pan and cover with sugar, soup, vinegar, and mustard. Bake 350 degrees for 1 1/2 hours. Baste and turn once.

CHICKEN CASSEROLE

Mrs. Walter A. Geiffen
(Former Pastor's Wife)

Bake 5 whole chickens breasts (one whole chicken may be substituted). Set aside to cool.

1 can cream of chicken soup	1 small onion (minced) <u>or</u>
1 can cream of mushroom soup	1 T. dried onions
1 c. condensed milk	1 doz. corn tortillas
4 oz. can green chilies (minced)	12 - 16 oz. Cheddar cheese
<u>with juice</u>	(grated)

Cut corn tortillas and cooked chicken into bite size pieces. Grease casserole. Starting with tortillas alternating layering with chicken and liquid, finishing with liquid. Top with grated Cheddar cheese. Bake 45 minutes to 1 hour at 300°. Flavor is best if made 12 - 24 hours before serving time and refrigerated. Do not cook until ready to serve. Can be frozen.

Thank God for dirty dishes. They have a tale to tell. While others go hungry we are eating very well. With home and health and happiness, we shouldn't want to fuss, for by the stack of evidence, God is very good to us.

CONFETTI RICE

Mrs. Walter A. Geiffen
(Former Pastor's Wife)

- | | |
|-------------------------------|-------------------------|
| 1 c. fresh mushrooms (sliced) | 1 tsp. salt |
| or 1 can mushrooms (sliced) | 1/4 tsp. pepper |
| 1/2 c. onion (minced) | 1/4 tsp. rosemary |
| 1/3 c. margarine | (crushed) |
| 3 c. hot cooked rice | 1/4 c. slivered almonds |
| 1 (10 oz.) pkg. frozen peas | (toasted) |
| (cooked and drained) | |

Cook mushrooms and onions in margarine until tender. Add rice, peas and seasonings; heat, stirring occasionally. Sprinkle with almonds and serve.

PORCUPINES

Phyllis Whitcomb
(Wife of Minister of Church of God)

- | | |
|------------------------|-----------------------------------|
| 1 lb. hamburger | 1 can water |
| 1/2 c. rice (uncooked) | Salt <u>and</u> pepper (to taste) |
| 1 onion (chopped) | Flour |
| 1 can tomato soup | Butter |

Mix hamburger, onion, rice and salt and pepper. Mold into 2 inch balls. Boil soup and water in deep pan, season. Drop in meat balls; cover and cook slowly for 1 hour until rice is tender. Remove meat balls. Thicken sauce to taste with flour, season with butter and pour over meat balls.

ESCALLOPED CELERY

Laurene Kincade

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|--------------------------------|-------------------------|
| 4 c. celery (coarsely chopped) | 3 tsp. flour |
| 1/4 c. slivered almonds | 1/2 c. chicken broth |
| (blanched) | 1/2 c. dry bread crumbs |
| 6 oz. water chestnuts (sliced) | 1/2 c. Parmesan cheese |
| 1/2 c. canned mushroom pieces | 1/2 half & half |
| 5 T. butter | |

Boil celery no longer than 5 minutes. Drain, then mix with almonds, chestnuts and mushrooms. In a saucepan, melt butter and add flour and cook roux until it bubbles. Add cream and chicken broth and cook until thick. Blend celery mixture into sauces. Pour into oven proof casserole and top with bread crumbs. Sprinkle with Parmesan cheese. Heat in 375° oven until hot and bubbly.

AUSTRIAN PEASANT MEAT DISH

Carroll Proctor

Cooked portions of beef, ham 4 (8 oz.) cartons sour cream
 and sausage - total approx. Garlic
 6 lbs.

An excellent way to use leftover meat scraps. Combine cooked ground portions of roast beef, ham, and sausage; preferably highly seasoned. Add approximately 16 ounces of sour cream, and mix thoroughly with meat. Season to taste with garlic or other seasonings. Let mixture stand overnight in the refrigerator. Allow mixture to come to room temperature before using. In the manner of a layered torte alternate meat mixture and the basic Austrian pancake recipe in a 3 quart casserole. Top dish with remaining sour cream and paprika. Bake at 350° for 45 minutes. Serve hot in wedges.

CORNED BEEF AND BEAN CASSEROLE

Anna Baker

1 can (12 oz.) corned beef 2 cans (1 lb. ea.) pork & beans
 (chopped) 1/4 c. catsup
 1/3 c. onions (chopped) 2 T. prepared mustard
 Dash of pepper 1 tsp. Worcestershire sauce
 1/4 c. light cream 1 tsp. liquid smoke

Combine beef, onions, pepper and cream in bowl. Mix pork & beans, catsup, mustard and sauce in casserole. Spoon beef on top. Bake 350° for 30 minutes.

SAUERBRATEN

Sigrid Oertel

4 lbs. beef for pot roast 2 bay leaves
 2 tsp. salt 1 tsp. peppercorns
 1 tsp. ground ginger 8 whole cloves
 2 c. cider vinegar 1/3 c. sugar
 2 1/2 c. water 2 T. fat
 2 onions (sliced) Flour or gingersnaps
 2 T. mixed whole pickling spice

Rub meat with salt and ginger; put in large bowl. Combine remaining ingredients except fat and flour, bring to a boil and pour over meat. Cool. Cover and put in refrigerator for 3 days. Remove meat from pickling liquid; reserve liquid. Dry meat with paper towel. Brown meat on all sides in fat, heavy kettle. Put on rack; add 1 cup reserved pickled liquid and half the onions and spice from liquid.

Continued Next Page.

SAUERBRATEN (Continued.)

Cover tightly and simmer very slowly for 3 1/2 hours or until tender, add more liquid as needed. Remove meat to hot platter. Strain liquid in pan and return to heat; strain in additional pickling liquid to make 2 cups. Skim off excess fat. Thicken gravy with a little flour mixed with cold water, or thicken with 6 crumbled gingersnaps. Serve with sliced meat, mashed potatoes, rice or potato dumplings. Makes 6 servings.

HAWIIAN STYLE SPARERIBS

3 1/2 - 4 lbs. ribs	1/2 c. catsup
(country-style best)	1/4 c. vinegar
3 T. brown sugar	1 c. pineapple (crushed) <u>and</u>
2 T. cornstarch	some juice
1/2 tsp. salt	1 T. soy sauce

Cut meat into 3 rib portions, combine sugar, cornstarch, salt in 2 quart saucepan. Add and cook over medium heat till thickens stirring constantly remaining ingredients and layer ribs and sauce in Dutch oven. Cover and bake at 350° for 2 hours. Baste once or twice.

BEEF-RICE CASSEROLE

1 lb. round steak strips	1 can beef consomme'
1 c. regular rice	1 small onion
1/4 tsp. salt	1 (4 oz.) can mushrooms <u>and</u>
1/4 tsp. pepper	juice (add water to equal
1 clove garlic	1 c.)

Dredge meat in flour, salt and pepper, brown in hot oil. Place rice in bottom of greased casserole, sprinkle seasonings, layer meat, onion rings on top and pour on liquid; 350 degrees 1 hour - 1 1/2 quart dish.

STEW

2 pkgs. stew meat	Salt
1 lg. pkg. frozen stew vegetables	Pepper
1 lg. onion	1 T. sugar
2 T. minute tapioca	3 c. tomato juice

Mix in baking dish and bake at 250 degrees 5 hours.
Serves 6.

Mary Jo Seaba

CORNERD BEEF CASSEROLE

Elsie Martin

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|----------------------------------|---|
| 1 can cornerd beef
(shredded) | 1 c. milk |
| 1 small onion (chopped) | 1 c. celery (diced) |
| 1 (8 oz.) pkg. noodles (cooked) | 1 can cream of celery <u>or</u> 1 cream
of cheese soup |
- Mix all ingredients together. After mixture has baked for a while; add cubed toasted bread on top. Bake at 350° for 45 minutes.

HAWAIIAN MORE

Mary Stock

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|---|------------------------------------|
| 1/2 lb. pork steak <u>and</u> 1 lb.
beef steak (ground together) | Small can tomato sauce |
| Med. onion | 1 can peas (drained) |
| Green pepper (minced) | 1 c. longhorn cheese (diced) |
| Salt <u>and</u> pepper (to taste) | 3/4 pkg. spaghetti
(pre-cooked) |
- Brown very lightly onion and green pepper. Add meat and cook slightly. Add salt, pepper, tomato sauce, peas, cheese and spaghetti. Bake at 350° for 3/4 hour.

EASY BEEF STROGANOFF

Erma Novak

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|--|---|
| 1 lb. round <u>or</u> minute steak
(1/4 to 1/2 in. thick) | 1 can condensed cream of
mushroom soup |
| 2 T. butter <u>or</u> margarine | 1 (3 oz.) can mushrooms
(undrained) |
| 1 c. dairy sour cream <u>or</u>
cottage cheese | 2 T. catsup |
| 1 envelope onion soup mix | 2 T. dry red wine (optional) |
- Cut meat into very thin strips. Brown meat in hot fat. Combine remaining ingredients and add to meat mixture. Heat through. Serves 6.

SPAGHETTI PIE

Mary Ann Sevcik

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|---|--|
| 6 oz. spaghetti | 1 (8 oz.) can tomatoes
(finely chopped) |
| 2 T. butter | 1 (6 oz.) can tomato paste |
| 1/3 c. Parmesan cheese
(grated) | 1 tsp. sugar |
| 2 eggs (well beaten) | 1 tsp. dried oregano (crushed) |
| 1 lb. ground beef | 3/4 tsp. garlic salt |
| 1/2 c. onion (finely chopped) | 6 oz. Mozzarella cheese slices |
| 1/4 c. green pepper
(finely chopped) | 1/2 c. (2 oz.) Mozzarella cheese
(shredded) |
- Continued Next Page.

SPAGHETTI PIE (Continued.)

Cook spaghetti according to package directions; drain. Stir in butter. Add Parmesan cheese and eggs. Form spaghetti mixture into a crust in a buttered 10 inch shallow casserole. In skillet, cook ground beef, onion and green pepper until vegetables are tender and meat is browned. Drain off excess fat. Stir in undrained tomatoes, tomato paste, sugar, oregano and garlic salt. Heat thoroughly.

Layer Mozzarella cheese slices over bottom of spaghetti crust. Fill pie with tomato mixture. Bake uncovered in 350° oven for 20 minutes. Sprinkle shredded Mozzarella cheese on top in the center of pie. Bake 5 minutes longer to melt cheese. Serves 6.

5 HOUR OVEN STEW

Dora Rinehart

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|-------------------------------|-----------------|
| 1 1/2 lb. lean beef (cubed) | 1 c. tomatoes |
| 6 med. carrots (sliced 1 in.) | 1 T. sugar |
| 1 lg. onion (sliced) | 3 T. tapioca |
| 1 c. celery (cut 1 in.) | Salt (to taste) |
| 2 c. potatoes (quartered) | |

Mix all ingredients well. Cover lightly. Bake 250° for 5 - 6 hours.

DRIED BEEF OR CORNED BEEF CASSEROLE

Margaret Schwegler

- good*
- | | |
|-------------------------------------|---------------------|
| 1 (3 to 4 oz.) pkg. dried beef | 1 c. milk |
| (cut with scissors) <u>or</u> 1 can | 1/2 pkg. creamettes |
| corned beef | (uncooked) |
| 4 oz. sharp Cheddar cheese | 2 eggs |
| (grated) | (hard boiled) |
| 1 can cream of mushroom soup | 1 small onion |

Mix all together. Place in buttered casserole and refrigerate overnight. Bake 45 minutes at 350°. Serves 6.

HUNGARIAN GOULASH

Carol Crawford

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|-----------------------------|------------------------|
| 1 to 1 1/2 lbs. round steak | 1/2 c. water |
| (cubed) | 1/2 tsp. paprika |
| 3 - 4 potatoes (sliced) | Salt <u>and</u> pepper |
| 1 onion (chopped) | 1/2 pt. whipping cream |
| 1 beef bouillon cube | |

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HUNGARIAN GOULASH (Continued.)

Brown onion in butter. Add meat and brown. Add bouillon cube dissolved in water. Cover and cook until meat is tender (approximately 1 hour). Add seasonings. Place potatoes on top (don't mix it up). Cook until potatoes are done. Then add cream. Mix it all together and simmer for 5 minutes more.

Jeanne Long

UKRANIAN GOULASH

1/4 c. salad oil	2 T. salt
3 lbs. chuck beef	1/4 tsp. pepper
(cut in 1 1/2 in. cubes)	1 tsp. thyme leaves
4 med. onions (chopped)	(dried)
1/4 c. tomato paste	1 small bay leaf
1/4 c. parsley (chopped)	

1. Heat oil in Dutch oven. Add beef a third at a time and brown on all sides. Remove as browned.

2. Preheat oven to 300°.

3. Add onion to pan drippings and saute' until golden brown. Return meat to pan.

4. Stir in 1 1/2 cups water, tomato paste, parsley, salt, thyme, pepper and bay leaf. Bring to boil.

5. Bake covered 2 hours or until meat is tender. Goes nice over buttered noodles. Eight servings.

CROWN CASSEROLE

Beth Saxton

1 lb. ground beef	1 1/4 c. hot water
1 pkg. (10 oz.) frozen mixed vegetables	Dash of salt
	Dash of garlic powder
1/3 c. green pepper (chopped)	1/3 c. mayonnaise
1 pkg. brown gravy mix	1 can (8 oz.) refrigerated biscuits

Brown beef in skillet over medium heat, stirring frequently; drain fat. Add next six ingredients; bring to boil. Remove from heat; stir in mayonnaise. Place mixture in 1 1/2 quart casserole. Flatten biscuits slightly, arrange overlapping around edge of casserole. Brush biscuits with additional mayonnaise. Bake in 425° F. oven 15 minutes or until heated and biscuits are browned. Serves 4 to 6.

STUFF STOVE TOP CASSEROLE

2 lbs. ground beef	1 onion (diced)
2 T. butter	1 can cream of chicken soup
3 med. potatoes (sliced)	Parmesan cheese
3 large carrots (sliced)	Salt and pepper (to taste)

Melt butter in large skillet. Arrange potatoes in skillet. Top with carrots and sprinkle onion on. Top with browned, drained beef. Pour soup over and sprinkle cheese. Cook on medium heat 5 minutes. Turn on low and cook 30 minutes.

GROUND BEEF CASSEROLE

Carol Crawford

1 lb. ground beef	1 can mushroom soup
2 onions (chopped)	1 soup can of water
1/2 c. celery (chopped)	2 - 4 T. of soy sauce
1 can mushrooms	1 c. Minute Rice (uncooked)

Brown beef and onion in skillet. Add remaining ingredients. Place in greased casserole. Bake 325° 1 1/2 hours. Serves 4 - 5.

MEAT BALLS & MUSHROOM SAUCE

Jeanne Long

Salt	1 egg
1 pkg. (8 oz.) med. noodles	1 tsp. Worcestershire sauce
1/2 c. bread stuffing	1 T. butter
1/2 c. milk	1 can (10 1/2 oz.) mushroom gravy
2 tsp. onion (minced)	1/4 c. light cream
1 lb. ground beef	1/2 tsp. dried dill weed

1. Bring water and salt to boil for noodles and cook them.

2. In medium bowl, combine stuffing, onion, 1/4 teaspoon salt and milk. When soft add beef, egg and Worcestershire sauce. Mix well with fork. Shape into 2 dozen balls.

3. In hot butter in skillet brown meat balls on all sides. Stir in gravy, cream and dill. Simmer covered 10 to 15 minutes.

4. Meanwhile drain noodles well. Arrange around edge of heated platter. Spoon meat balls and sauce into center. Four to 5 servings.

TOMATO-CHEESE-ONION CASSEROLE

Kelley Spears

- 4 c. (1 lb.) onions
(thinly sliced)
- 4 med. size ripe tomatoes
(2 lbs. peeled and sliced)
- 1 tsp. salt
- 1/4 tsp. pepper

- 1/2 tsp. dried basil leaves
- 6 slices processed American cheese
(cut in half)
- 1/2 c. pkg. bread crumbs
- 3 T. butter or oleo

In 1 inch of boiling water in medium saucepan cook onions covered 10 minutes. Drain. In prepared casserole layer in order half of tomatoes and onions. Sprinkle with half of salt, pepper and basil. Top with half of cheese. Repeat. Toss bread crumbs with melted butter and sprinkle over top of cheese. Put in 1 1/2 quart casserole lightly greased and bake at 350° uncovered for 30 to 35 minutes or until tomatoes are tender. Serves 6.

BAKED MACARONI AND CHEESE

Kelley Spears

- 1 (8 oz.) pkg. elbow macaroni
- 1/4 c. butter or oleo
- 1/4 c. all-purpose flour
- 1 tsp. salt

- 1/8 tsp. pepper
- 2 c. milk
- 2 c. (8 oz.) Cheddar cheese (grate)
- 1 lg. tomato (thickly sliced)

Cook macaroni as package label directs; drain. Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat and simmer mixture 1 minute. Remove from heat. Stir in 1 1/2 cups cheese and the macaroni. Pour into a 1 1/2 quart shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over top. Bake at 375° for 15 minutes, or until cheese is golden brown. Serves 4 to 6.

MEAT AND CHEESE LOAF

Lorraine Steele

- 2 lbs. ground beef
- 1 1/2 c. cheese (diced)
- 2 eggs (beaten)
- 1 lg. onion (chopped)
- 1 lg. green pepper (chopped)
- 2 tsp. salt

- 1 tsp. pepper
- 1 tsp. celery salt
- 1/2 tsp. paprika
- 3 c. milk
- 1 c. dry bread crumbs

Combine ingredients in order given; mix well. Press into 2 greased loaf pans and bake at 350° about 1 1/2 hours. Serves 10.

RICE & GROUND BEEF CASSEROLE

Dora Rinehart

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|----------------------------------|-------------------------------|
| 1 c. rice (uncooked) | 3/4 can water |
| 1 c. whole kernel corn (drained) | 1/2 c. green pepper (chopped) |
| Salt | 1/2 c. onion (chopped) |
| Pepper | 1 lb. ground beef (uncooked) |
| 2 cans Hunt's tomato sauce | 4 strips bacon |

Mix rice and corn, sprinkle with salt and pepper. Add 1 can tomato sauce and 1/2 can water. Add pepper, onion and ground beef. Put all in casserole. Add salt and pepper. Cover with 1 can tomato sauce and 1/4 can water. Cover with 4 strips bacon cut in half. Cover and bake at 350° for 1 hour. Uncover and bake 1/2 hour longer until bacon is crisp.

BEEF WITH PEPPER AND TOMATOES

Mary Ann Sevcik

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|--|--|
| 1 lb. round steak
(cut about 1/2 in. thick) | 2 med. green peppers
(cut into lengthwise strips) |
| 2 T. soy sauce | 2 small onions (quartered) |
| Salad oil | 1 c. celery (chopped) |
| 1 T. cooking sherry | 1 tsp. salt |
| 4 tsp. cornstarch | 2 sm. tomatoes
(cut into wedges) |
| 1/2 tsp. sugar | 3 c. hot cooked rice |
| 1/4 tsp. ginger | |

About 45 minutes before serving: cut steak lengthwise in half; slice halves diagonally into thin slices. In bowl, combine steak, soy sauce, 1 tablespoon salad oil, sherry, cornstarch, sugar and ginger; set aside.

In large skillet over medium-high heat, in 2 tablespoons hot salad oil, cook green pepper, onions, celery and salt, stirring quickly and frequently (stir-fry) until vegetables are tender crisp; remove to a bowl and set aside. In same skillet over medium-high heat, heat 3 tablespoons salad oil; then add meat and stir-fry until well browned. Stir in vegetables and tomatoes; cook until tomatoes are heated through. Serve with rice. Makes 4 servings.

SHEPPERD'S PIE

Chris Rohret (Penn Elem. Teacher)

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|------------------------|--|
| 1 lb. ground beef | 1 can cream of chicken <u>or</u> cream
of mushroom soup |
| 1 can mixed vegetables | 1 can refrigerated biscuits |
| Salt <u>and</u> pepper | |

Brown the ground beef in a skillet and season with salt and pepper. Add soup and vegetables. Pour into casserole and heat in a 350° oven for 30 minutes. Place biscuits on top and continue to bake till the biscuits are done. Serves 4.

SHEPARD'S PIE

Margie Rinehart

- | | |
|---|---|
| 1 lb. ground beef | 3 slices American cheese (diced) |
| 1/2 c. onion
(chopped) | 1 tsp. Ac'cent flavor |
| 1 pkg. frozen spinach <u>or</u>
broccoli (chopped) | 1 tsp. salt |
| 1 can mushroom soup | 1/4 tsp. pepper |
| | 2 1/2 c. leftover mashed potatoes
<u>or</u> instant potatoes |

Combine all in casserole in layers. Top with potatoes.
Bake uncovered in 350° oven 45 minutes. Eight servings.

SAVORY SHEPARD'S PIE

Carol Crawford

- | | |
|--------------------------------|---|
| 1 lb. ground beef | 1/4 tsp. salt |
| 1/4 c. onion (chopped) | Dash of thyme (optional) |
| 1 can condensed vegetable soup | 1 c. <u>or</u> more seasoned mashed
potatoes |

Brown beef and onion. Pour in soup, salt and thyme. Spoon into greased 1 quart casserole. Place potatoes in mounds around edge of casserole. Bake 425° uncovered for 15 minutes.

ONE DISH MEAL

Erma Sentman

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|------------------------------------|------------------------|
| 2 c. raw potatoes (sliced) | 1 lb. ground beef |
| 3/4 c. rice (uncooked) | 1 pt. tomatoes |
| 1 c. onion (sliced) | Salt <u>and</u> pepper |
| 1 c. green pepper <u>or</u> celery | |

Place ingredients in a buttered casserole in layers as given. Season each layer with salt and pepper. Pour tomatoes over all and bake in slow oven 250 - 300 degrees for approximately 2 1/2 hours.

TATER TOT CASSEROLE

Pearl Oswald

- | | |
|---|--------------------------------------|
| 1 lb. hamburger (raw) | 1 small box Tater Tots
(frozen) |
| 1 can cream of mushroom soup
<u>or</u> chicken | Salt <u>and</u> pepper
(to taste) |
| 1 can cream of celery | |

Crumble hamburger in 9x13 inch pan. Pour undiluted soup over hamburger. Place Tater Tots on top. Temperature 350°. Bake 1 1/2 hours. Serves 6.

*Good
onions*

TEXAS BEEF CASSEROLE

Stephanie Frerichs

- good*
- 1 med. onion (diced)
 - 1 lb. ground beef
 - 2 c. canned tomatoes
 - 2 c. noodles (uncooked)

- 1 tsp. chili powder
- 2 tsp. salt
- 1/8 tsp. pepper

Saute' onion in 3 tablespoons cooking oil. Add ground beef and brown until crumbly. Drain. Stir in remaining ingredients. Pour into 2 quart baking dish. Bake 350 degrees 1 hour, covered, for 45 minutes, removing the cover for the last 15 minutes.

BEEF CASSEROLE TO GO

Maxene Spohnheimer

- good*
- 1 lb. ground beef
 - 1 T. onion (minced)
 - 1 c. macaroni (uncooked) *or* *Noodles*
 - 1/2 c. celery (diced)

- 1 can tomato soup
- 1 can Cheddar cheese soup
- 2 T. sugar
- 1/4 tsp. basil

Combine and mix well. Put in greased casserole. May be baked at once or refrigerated several hours or overnight. Bake at 350° for 60 minutes. Serves 4 - 6.

if you don't have cheese soup use creamed chicken soup + 1 cup grated cheese

HAMBURGER CASSEROLE

Betty Riggie

- 2 1/2 lbs. hamburger
- 2 (8 oz.) pkgs. noodles
- 1 can creamed mushroom soup
- 2 cans creamed chicken soup

- 1 large onion (chopped)
- 1 lb. cheese (grated)
- 1 can peas (optional)
- 1 sm. jar pimientos (opt.)

Saute' meat and onions and drain off grease. Cook noodles according to package directions.

Combine all ingredients, do not add water to the canned soup. Crushed potato chips can be added on top, if desired. This recipe can be frozen and baked later. Bake 1 hour at 350°. Serves 4. (Medium casseroles.)

NOODLES ROMANOFF

Phyllis Goerdts

- 1 pkg. (8 oz.) egg noodles
- 1 1/2 c. cottage cheese
- 1 clove garlic (minced)
- 1/2 c. Parmesan cheese

- 1 tsp. Worcestershire sauce
- 1 c. commercial sour cream
- 3 green onions (chopped)
- 1/4 tsp. Tabasco

Cook noodles, combine remaining ingredients except cheese. Turn into greased casserole, sprinkle with cheese. Temperature 350°. Bake 25 minutes. Serves 6.

BAKED MACARONI AND CHEESE

Katherine Kucera

7 oz. elbow macaroni
 3 qts. boiling water
 2 tsp. salt
 2 1/4 c. milk
 1 tsp. salt
 1/2 lb. American cheese
 3 T. flour
 3 level T. margarine

Put macaroni in salted boiling water and cook by directions on your macaroni box, turn into colander to drain.

Take your butter and melt in a pan, add your flour, bring to a boil. Pour your milk in slowly, cut your cheese in slices and add. Bring to a boil which will also melt cheese. Put in casserole. Bake at 400° 10 to 15 minutes. Serves 5.

CHEESE SOUFFLE' WITH SHRIMP SAUCE

Phyllis Goerdts

1/4 c. butter
 1/4 c. flour
 1/2 tsp. dry mustard
 1 tsp. Worcestershire sauce
 1 1/2 c. milk
 1 c. Cheddar cheese (shredded)
 6 eggs (separated)
 1 tsp. salt

Set 2 quart ungreased casserole in shallow baking pan with oven at 325 degrees. Pour boiling water around dish depth of 1 inch. Melt butter, blend in flour, mustard, Worcestershire sauce, add milk and cook until thickened. Add cheese, remove from heat. Add salt to egg whites and beat until stiff. Beat yolks until thick, fold into cheese mixture. Fold egg whites into cheese sauce. Pour into hot souffle' dish and bake.

Temperature 325°. Bake 1 to 1 1/4 hours. Serves 6.

SHRIMP SAUCE FOR SOUFFLE':

Add 1 can shrimp and 1/3 cup light cream to 1 can frozen or regular shrimp soup. Heat until hot.

BAKED CHICKEN SUPREME

Peg Colony

A 5 or 6 lb. hen or 1 qt.
 solid packed canned chicken
 1 medium sized onion
 1/3 c. fat or butter
 1 stalk celery
 (cut up, optional)

2 eggs (well beaten)
 1/2 tsp. baking powder
 1 1/2 - 2 c. milk
 Salt, pepper, sage or poultry
 seasoning
 1 can mushroom soup
 Continued Next Page.

BAKED CHICKEN SUPREME (Continued.)

If using hen, cook until the meat comes off the bones easily; cut up meat and grind skin. Put in pan or large casserole. Then prepare dressing. Brown onion in fat, mix all other ingredients together and add to onion, heat through. Put on top of chicken with ground up skin over the top and bake for 1 hour at 350 degrees. Remove from oven and pour one can of mushroom soup over dressing, return to oven and bake 20 minutes more.

CHICKEN AND RICE CASSEROLE

Terre Dolphin

- good*
- | | | |
|---------------------------------------|--------------------------|-------------------------------|
| 1 med. size chicken (<i>Turkey</i>) | 1 can water | <i>Saddled about</i> |
| (boiled <u>and</u> boned) | 1 c. rice | <i>1 T dried onion flakes</i> |
| 1 can cream of chicken soup | (uncooked) | |
| 1 can cream of mushroom soup | Grated cheese (optional) | |

Warm soups and water in saucepan. Spread uncooked rice on bottom of casserole. Stir in 1/2 soup mixture, lay chicken over mixture and cover with remaining soup. Sprinkle grated cheese over top. Temperature 350°. Bake approximately 45 minutes. Serves 5 - 6.

CHICKEN CASSEROLE

Margie Rinehart

- | | |
|-------------------------------------|-----------------------------------|
| 1 can chicken <u>with</u> rice soup | 1 lg. can chow mein noodles |
| 1 can cream of chicken <u>or</u> | 2 little cans chicken (boned, |
| cream of mushroom | cut up) <u>or</u> 1 reg. size can |
| 1 small can Carnation milk | Potato chips |

Mix all ingredients, put in 8 inch greased casserole. Top with crumbled potato chips. Bake 350° 45 minutes.

RICE AND CHICKEN DISH

Helen Davis

- | | |
|---------------------------|----------------------------|
| 1 chicken (stewed) | 1 c. nuts |
| 1 c. rice (uncooked) | 3 canned pimientos (diced) |
| 1 can cream mushroom soup | 2 1/2 c. broth |

Stew chicken, cook rice in 1/2 the chicken broth. Bone chicken. Arrange in baking dish - rice and chicken. Cover with remaining ingredients and bake. (A cream sauce may be substituted for soup.)

CHICKEN CASSEROLEChris Rohret
(Penn Elem. Teacher)

- | | |
|---------------------------|------------------------|
| 1 chicken | Salt <u>and</u> pepper |
| (cook, cut meat off bone) | 1 - 2 tsp. sage |
| 1 1/2 sticks margarine | 3 - 4 c. bread cubes |
| 1 onion (chopped) | 4 c. broth |

Melt margarine in pan; add onion and seasonings. Add bread cubes, and mix. Thicken broth and add chicken. In a 13x9 inch greased dish put bread mixture in and cover with thickened chicken. Bake until brown and bubbly 30 - 45 minutes; 350°.

CHICKEN & RICE CASSEROLE

Margie Rinehart - Dora Rinehart

- | | |
|--|------------------------------------|
| 1 c. raw rice (if you prefer | 3/4 c. milk |
| 1/2 white <u>and</u> 1/2 brown) | 1 can water |
| 1 can cream of mushroom soup | 1/2 pkg. Lipton dry onion soup |
| 1 can cream of chicken <u>or</u> celery soup | 8 chicken thighs <u>or</u> breasts |

Grease large casserole. Spread rice on bottom. Mix cream soups, milk and water. Spread over rice. Place chicken. Sprinkle with dry soup. Cover tightly with lid or foil. Bake at 350° for 2 hours.

CHICKEN CASSEROLE

Kay Moscrip

- | | |
|-----------------------------|------------------------------|
| 1 (2 1/2 oz.) can mushrooms | 1/2 c. milk |
| 1 c. celery | 1 (8 1/2 oz.) can small peas |
| 1/4 c. green onion (sliced) | (drained) |
| 3 T. butter | 1 c. cooked chicken (diced) |
| 1 can mushroom soup | 1 (3 oz.) chow mein noodles |

Saute' mushrooms, celery, onions in butter. Combine everything except half of noodles in casserole. Top with rest of noodles. Bake 375° 25 minutes.

CAREFREE BARBEQUE CHICKEN

Joan Beers

- | | |
|------------------------|--------------------|
| 1 chicken | 1/3 c. molasses |
| 2 (No. 2) size cans of | 1/2 c. brown sugar |
| pork & beans | 1/3 c. onions |
| 1/3 c. catsup | (chopped) |

Continued Next Page.

CAREFREE BARBEQUE CHICKEN (Continued.)

Brown chicken pieces as for fried chicken. When browned lay in casserole dish. Mix together pork and beans, catsup, molasses, brown sugar and onions. Spoon over chicken and cover. Cook at 350° for 45 minutes or until ready to use.

CHOW MEIN NOODLE CASSEROLE

Phyllis Vernon

- | | |
|-------------------------------|---------------------------------|
| 2 c. cooked chicken (chopped) | 1 soup can liquid |
| or 1 lb. lean ground beef | (bouillon, milk or water) |
| 1 c. celery (chopped) | 1 sm. can mushrooms (opt.) |
| 1 medium onion | 1/4 c. slivered almonds or |
| (chopped) | sliced water chestnuts (opt.) |
| 1 can cream of mushroom soup | 5 1/2 oz. can chow mein noodles |

Mix all ingredients lightly, turn into well greased casserole and bake at 350 - 375° until bubbly and lightly browned. If mixed cold and refrigerated, cooking time is one hour to one hour and fifteen minutes. All ingredients except noodles may be heated on top of range in order to reduce cooking time to 15 to 20 minutes.

CHICKEN BAKELorraine Turnipseed
(Penn Elem. Teacher)

- | | |
|--------------------------|-------------------------------|
| 2 lbs. medium noodles | 4 (10 3/4 oz.) cans chicken |
| 1 c. margarine | gravy (5 c.) |
| 1/2 c. all-purpose flour | 8 oz. cooked chicken (diced) |
| 1/4 tsp. white pepper | 1/4 c. can pimiento (chopped) |
| 1 tsp. salt | Bread crumb topper |

TOPPING:

- | | |
|------------------------------|-----------------------|
| 1 c. fine dried bread crumbs | 4 oz. American cheese |
| 3 T. butter | (1 c. shredded) |

Cook noodles in salted water until tender. Drain. Add 1/4 cup butter. In kettle melt 3/4 cup butter. Blend in flour, salt and pepper. Cook until thickens and bubbles. Add gravy, diced chicken, pimiento, noodles and mix. Bake 350 degrees 25 minutes 13x9x2 inch pan. (Serves 24.) Sprinkle on topping and bake 10 minutes longer.

CHICKEN CASSEROLE

Mrs. Antone Wagner

- 7 c. bread cubes
- 2 1/2 c. chicken broth
- 1 c. cheese (cubed)
- 6 c. chicken or turkey
- 2 T. onion (minced)

- 1/4 c. celery (chopped)
- 1 tsp. salt
- 1/2 tsp. pepper
- 3 eggs (beaten)
- 1 can mushroom soup

Cook chicken, bone and cut up into small pieces.

Toast bread before cubing, soak cubes in broth. (If no broth with chicken, make broth with chicken bouillon cube and add 1/4 cup butter.) Set this aside and mix remaining ingredients. Now add together in a flat casserole dish. Bake 1 hour 350 degrees. (This sets up so it can be cut into serving portions.)

CHICKEN AND RICE CASSEROLE

Marie Brant

- 8 chicken breasts
(cut in halves)
- 1/4 lb. = 1 stick butter or
margarine
- 1 can cream of celery soup

- 1 1/2 can uncooked rice
(not instant)
- 2 cans cream of chicken soup
or 1 can chicken and 1 of
mushroom
- 1/2 soup can water

Melt butter in large saucepan, mix all soups and water into butter. Spread rice on bottom of ungreased glass baking dish 9x13 inch. Pour about 1/2 of soup mixture over rice and mix well. Lay chicken on top of rice, pour remaining soup mixture over chicken. Bake uncovered in 275° oven for 3 hours (other chicken parts may be substituted).

MAKE-AHEAD BREAKFAST HAM-EGG CASSEROLE

Charlotte Young

- 1 c. ham (diced)
- 1/4 c. Velveeta cheese
- 1/2 c. green pepper (diced)
- 1/2 tsp. salt
- 4 eggs (beaten)
- 1 c. milk
- 14 white soda crackers
(crushed)

Mix everything together. Pour into 9x9 inch glass pan. Refrigerate overnight and bake next morning 350 degrees for 45 minutes.

Sarah Young

HAM LOAF

- | | |
|-----------------------------|--------------------------|
| 2 lbs. ham (ground) | 1 1/2 tsp. celery seed |
| 1 lb. lean pork
(ground) | 1 tsp. mustard |
| 3 eggs | Pepper (to taste) |
| 1 can tomato soup | 3/4 c. milk |
| 1 onion | 1 c. cracker crumbs |
| (chopped) | (use some on top) |
| | 2 strips bacon (for top) |

Mix together. Bake 350° for 1 hour or more.

HAM NOODLE CASSEROLE

Mary Jo Seaba

- | | |
|----------------------------------|----------------------|
| 1 c. ham | 1/2 c. water |
| 2 c. noodles | 1/4 c. mayonnaise |
| 1 can cream of chicken soup | 2 T. onion (chopped) |
| 1/2 c. French beans
(drained) | 2 T. butter |
| | Cracker crumbs |

Mix first 7 ingredients together in casserole then cover with butter and cracker crumbs. Temperature 350°. Bake 1 hour. Serves 6.

EGG CASSEROLE

Gertrude Novy

- | | |
|----------------------------|-----------------------|
| 8 eggs (hard boiled) | 1 tsp. onion (minced) |
| 1 1/2 c. celery (chopped) | 1/2 tsp. salt |
| 1/4 c. walnuts (chopped) | 1/4 tsp. pepper |
| 2 T. green pepper (minced) | 2/3 c. mayonnaise |

TOPPING:

- | | |
|-----------------------------|------------------------|
| 1 c. potato chips (crushed) | 1/2 c. cheese (grated) |
|-----------------------------|------------------------|

Mix together in greased baking dish. Sprinkle top with 1 cup crushed potato chips mixed with 1/2 cup grated cheese. Temperature 375°. Bake 25 minutes.

MOCK HAM LOAF

LaRae Rudin

- | | |
|-------------------------------|----------------------|
| 1 lb. beef (ground) | 3/4 c. brown sugar |
| 1 c. cracker crumbs (crushed) | 3/4 c. water |
| 1 egg | 1 T. vinegar |
| Salt (to taste) | 1/2 tsp. dry mustard |

Combine first four ingredients. Stir remaining ingredients together in a pan. Heat, stirring till blended and bubbling hot. Add just enough mixture to mold into loaf. Place in bread pan and pour remaining on top.

Bake 1 hour at 350°. Serves six.

*Eat Apples
With That
"Iowa" Flavor*



To:

Issued By
IOWA FRUIT GROWERS ASSOCIATION

IOWA APPLES ARE GOOD AND GOOD FOR YOU

WHEN YOU BUY APPLES

• The original container (basket, box, or poly bag) is usually labeled as to variety, grade, size and name of grower or packer.

• To insure fresh stock, check the fruit for crispness and freedom of decay. If the skin of an apple forms little wrinkles as the buyer's finger is passed gently over the surface, it may be assumed that the apple has passed its prime condition.

• It is usually less expensive to buy apples in larger quantities if the fruit can be used rapidly or stored in a cool place. Four or five pound plastic bags are very convenient to carry and store in the refrigerator.

• One bushel of apples by volume in Iowa is 2150.42 cubic inches. This is also the U. S. standard for a bushel volume measure. Most apple varieties will weigh out between 40 lbs. and 44 lbs. on this basis.

Visit
Pleasant Valley Orchards
1301 S. Gilbert
Iowa City, Iowa 52240

THIS LIST GIVES SEASONS AND BEST USES FOR A NUMBER OF THE MOST POPULAR IOWA APPLE VARIETIES.

Variety		Eating	Pies	Baking	Salads	Sauce	Freezing Sauce	Freezing Slices
Transparent	July to August	G				E	G	
Wealthy	Aug. to Sept.	F	E	G	F	G	F	G
McIntosh	Sept. to Dec.	E	G	G	G	G	G	
Jonathan	Sept. to Jan.	E	E	G	G	F		E
Jonadel	Sept. to Jan.	E	E	G	E	G		E
Grimes Golden	Sept. to Dec.	G	E	G	G	G		E
Cortland	Sept. to Jan.	G	E	G	E	G	G	
Red Delicious	Sept. to March	E		F	E			
Golden Delicious	Sept. to Mar	E	G	E	E	E	G	G
Turley	Oct. to Feb.	G	E	E	F	F		F
Stayman	Oct. to March	E	G	E	F	G		F
Rome Beauty	Oct. to April	F	E	E	F	G		E
Edgewood	Oct. to April	F	E	G		E		
Sharon	Oct. to March	F	E	F		E.		

E: Excellent G: Good F: Fair

APPLE PIE . . . America's Favorite

🍏 COUNTRY APPLE PIE

6 to 8 tart apples
Pastry for 2 crust 9" pie
3/4 to 1 cup sugar

1/2 tsp. cinnamon or nutmeg
1/2 tsp. salt
2 tbsp. butter

Pare, core, and slice the apples. Line a deep 9" pie pan with pastry, place a layer of apples over the bottom, sprinkle with a mixture of the sugar, cinnamon, and salt, dot with butter, and repeat until all are used.

Add the top sheet of pastry. Bake in a moderately hot oven (400 degrees F.) for 10 minutes, lower the temperature to 375 degrees F. and continue baking for 30 to 35 minutes.

🍏 DEEP DISH APPLE PIE

3 c. tart apples - pared
and sliced
3/4 c. sugar
1 to 2 tbsp. water

1 tbsp. flour
2 tbsp. butter
Lemon juice, cinnamon or
nutmeg

Combine sugar, flour and spice and mix with the sliced apples. Arrange apples in a 12 x 7 x 2" baking dish with fruit slightly heaped at center to hold crust. Sprinkle water over fruit and dot with butter. Cover with pastry cut 1/2" larger than top of dish. Press to edge of baking dish. Bake at 400 degrees F. 35 to 45 min.

🍏 FRENCH APPLE PIE

Line pie pan with pastry. Mix 1 cup raisins with 3 cups apple slices, 1/2 cup sugar, 1 tablespoon flour, 2 tablespoons butter and 2 tablespoons lemon juice. Place apple mixture in pie pan lined with pastry. Cover with a crumb topping (1/2 c. butter, 1/2 c. brown sugar, 1 c. flour) or cover with pastry and then frost crust when cool with 1/2 c. powdered sugar mixed with 2 teaspoons water.

🍏 DUTCH APPLE PIE

8 tart apples
1 c. brown sugar
3 tbsp. flour

1/2 c. granulated sugar
1/2 tsp. cinnamon
1 c. sweet or sour cream

Pare and cut apples in quarters or eights. Mix the sugar, cinnamon and flour. Put half this mixture in an unbaked pie shell. Add apples arranging symmetrically. Mix cream with remainder of sugar mixture and pour over apples. Place in a hot oven (450 degrees F.). After 10 minutes, reduce heat to 350 degrees and bake until apples are tender.

TEMPTING APPLE CAKES

🍏 APPLE SAUCE SPICE CAKE

3/4 cup butter
2 1/2 cups flour
2 eggs
1 1/2 cups granulated sugar
1/2 cup sour milk
1 cup apple sauce

1 tsp. soda dissolved in
2 tbsp. hot water
1 tsp. cinnamon
1/2 tsp. all spice
1/2 tsp. cloves
1/2 tsp. nutmeg

Cream sugar and shortening and beat in eggs. Sift dry ingredients and add alternately with sour milk. Add apple sauce and baking soda. Bake at 350 degrees F. for 35-40 minutes or until it tests done.

🍏 KNOBBY APPLE CAKE

1 cup sugar
1/2 cup shortening
2 eggs
1 1/2 cups sifted all-purpose
flour
1 tsp. soda

1 tsp. cinnamon
1 tsp. salt
1 tsp. vanilla
2 1/2 cups chopped apples
1 cup chopped pecans
1/2 cup raisins, optional

Cream sugar and shortening; add eggs and beat well. Add combined dry ingredients and mix well. Stir in vanilla, chopped apples, nuts and raisins; mix well. Pour batter in 9 x 13 x 2" pan. Bake 350 degrees oven for 40-45 minutes. Serve plain or with whipped cream or lemon sauce.

🍏 JOHNNY APPLESEED CAKE

2 cups sifted flour
1 cup sugar
1 tsp. salt
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. cloves

1 cup raisins
1 cup chopped walnuts
1/2 cup melted butter
1 1/2 cups, thick, hot,
applesauce
2 tsp. soda

Sift together flour, sugar, salt and spices. Add raisins, shortening, and nuts. Mix well. Combine soda with hot applesauce. Add to above mixture and beat until well blended. Pour into greased and lightly floured 11 x 7 x 2" pan. Bake at 350 degrees for 40-50 minutes. Cake needs no icing; stays moist several days.

FAMOUS TESTED RECIPES

🍏 BAKED APPLES

Select medium to near large sized apples, preferably of a variety listed as being Good or Excellent for baking.

Core and pare about 1 inch down. Fill centers with small piece of butter and sugar. Around apples put 1 cup sugar and 1 cup water. Bake at 375 degrees F. for 30-45 min. or until tender. Baste several times.

Variations: Fill centers with raisins and nuts chopped fine and bake. Or a pitted prune may be added to each center after taking apples from the oven. Fill centers with crushed pineapple, top with marshmallow whip.

🍏 APPLE BROWN BETTY

6 apples
freshly crumbled day old
bread
brown or granulated sugar

cinnamon or nutmeg
2 tbsp. butter
water or milk

Wash, pare, core, and slice apples. Alternate layers of apples and bread crumbs, sprinkling the crumb layer with sugar. Fill to within two-thirds of the top. Dot with butter, add small amount of spice and pour milk or water to depth of one inch. Bake in a moderate 350 degree F. oven for 45 minutes. The dish may be covered in early part of baking. Serve plain or with milk or cream.

🍏 APPLE FRITTERS

1 1/3 cups flour
1/4 tsp. salt
2 tsp. baking powder

2/3 cup milk
1 egg, well beaten
2 large tart apples

Sift flour, baking powder and salt. Add gradually while stirring constantly, milk and egg. Wash, core, pare, and cut apples into rounds. Dip each round into batter. Put into hot fat 350 degrees F. and fry until delicately brown. Drain on absorbent paper and sprinkle with powdered sugar.

🍏 FRIED APPLES

5 unpared apples cored
and sliced

1/2 cup butter
3/4 cup brown sugar

Melt butter, add brown sugar, and then sliced apples. Fry five minutes, turn, cover with lid and let simmer 7-10 minutes or until tender.

APPLE DESSERTS

🍏 APPLE CRISP - A New Version

1 cup sifted flour	1 whole egg
1 cup sugar	1/3 cup melted shortening
1 tsp. baking powder	1/2 cup chopped pecans
3/4 tsp. salt	(optional)
1 tsp. cinnamon	4 cups sliced peeled
1/2 - 1 tsp. nutmeg	apples

Line buttered 8 x 8 x 2" baking dish with apple slices. Sift dry ingredients together and work in egg with pastry blender until consistency of coarse meal. Sprinkle over apple slices. Drizzle melted butter over the top. Sprinkle with chopped nuts. Bake 375 degrees for 45 min. or until brown.

2 cups flour	8 apples, sliced
1 tsp. salt	1 cup sugar
1 cup shortening	1/4 tsp. salt
2 egg yolks, beaten	1 tbsp. flour
1 tsp. lemon juice	1/2 tsp. cinnamon
4-5 tbsp. water	1/2 tsp. nutmeg

Crumble flour, salt, shortening as for pie dough. Combine juice and water with beaten yolks; add to first mixture making a soft dough. Roll out two crusts to fit 15x10 1/2 shell or pan. Mix apples with remaining ingredients. Lay in rows on bottom crust. Cover with top crust. Bake 375 degrees, 40 minutes. While still warm brush with thin icing of 3/4 cup powdered sugar, 2 tbsp. butter, 1 tsp. vanilla, 1/4 cup warm cream to spread easily. Cut in squares and serve with milk. When thoroughly cold, may be cut in strips and served as coffee cake.

🍏 APPLE UPSIDE-DOWN CAKE

Melt 1/4 cup butter in baking dish. Add 3/4 cup brown sugar. Arrange thick rings of apple in dish. Cover with gingerbread or plain cake batter and bake.

Baked apple desserts are usually served hot with milk, cream or a sauce.

A COLD CRISP IOWA APPLE . . . BETWEEN MEALS . . . IN THE LUNCH BOX . . . AT RECESS . . . AFTER SCHOOL . . . AT TV TIME . . . AT BEDTIME

The Iowa Apple Story

Julien Dubuque planted the first apple trees in Iowa soon after his arrival in Dubuque County in 1795. Louis Honore Tesson planted the first apple orchard in 1799 on his Spanish land grant near present day Montrose, Iowa. Remains of these early day apple plantings existed until the late 18th Century. Newly arrived settlers in the frontier country of the Midwest brought apple trees, scion wood, and apple seed from Eastern United States. These early people recognized the dietary need to include apples and other fruit in their early family fare. Apple orchards also afforded a cash crop and food which could be produced on the land of the early frontier.

With the opening of the Iowa Territory, settlers from Eastern United States swarmed westward to clear land and establish homes in the land which was to acquire statehood in 1846

APPLES FOR SALADS

WALDORF SALAD

Dice tart apples with the skins left on and combine with chopped celery and chopped walnuts or pecans. Add enough salad dressing to moisten. Serve on crisp lettuce or other salad greens.

JELLED HARVEST APPLE SALAD

- | | |
|--------------------------------|---------------------------------|
| 2 pkgs. apple flavored gelatin | 1 cup chopped apples |
| 2 cups apple cider | 1 cup chopped celery |
| 2 cups water | 1 cup chopped pecans or walnuts |

Dissolve gelatin in hot water and add cider. Chill until thickened slightly, add apples, celery and nuts. Chill until set. Serve on lettuce leaf. Makes 18 servings. (Lemon or orange flavored gelatin may be substituted for the apple flavored gelatin.)

All fruits and many vegetables combine delightfully with Iowa apples for fresh, crisp salads of perfect appetite appeal. The following are suggested salad combinations:

- Chopped apple and fresh grapefruit sections
- Chopped apple, shredded carrots and celery
- Chopped apple, pineapple, bananas, and shredded nuts
- Chopped apple, grapes, bananas, celery, and chopped nuts
- Chopped apple, cottage cheese, shredded almonds or pecans
- Chopped apple, flaked salmon or tuna fish, celery and walnuts

Apple salads may be blended with mayonnaise salad dressing or French dressing. Coat apples with lemon or other citrus fruit juice immediately after cutting to prevent darkening.

Spread slices of unpeeled apples with snappy-cheese spreads. Serve on toothpicks for hors d'oeuvres.

APPLE SNACKS AND TREATS

CARAMEL APPLES

- 1 pound caramel candy cubes
- 4 or 5 medium size apples, washed and dried
- 2 tbsp. water

Place the caramels and water in the top of a double boiler. Heat, stirring frequently, until the caramels are melted and the sauce is smooth. Insert a wooden stick into the stem end of each apple. Dip them into the hot caramel sauce and turn until the surface is completely coated. Scrape off caramel sauce from the bottom of the apples. Put on waxed paper and place in the refrigerator a few minutes until firm. Remove and serve.

APPLE JUICE PUNCH

- 3 cups apple cider or juice
 - 4 cups grape juice (1-32 oz. bottle)
 - 1 small bottle of ginger ale or comparable carbonated drink
- Chill juices. Mix liquids just before serving. Add ice.

APPLE SHERBET REFRESHER

- 6 cups chilled apple cider or juice
- 1/4 cup lemon juice, chilled
- 1 qt. lemon sherbet

Combine apple cider or juice and lemon juice. Put large scoops of lemon sherbet in tall glasses; pour in juices. Garnish with confetti sugar or sprigs of mint. Serves eight.

APPLESAUCE DROP COOKIES - 3 doz.

- | | |
|------------------------|-------------------------|
| 1/2 c. fat | 1 tsp. cinnamon |
| 1 c. sugar | 1/2 tsp. cloves |
| 1 egg | 1/2 tsp. nutmeg |
| 1 3/4 c. sifted flour | 1/2 c. seedless raisins |
| 1/2 tsp. baking powder | 1 c. rolled oats |
| 1 tsp. soda | 1/2 c. nuts |
| 1/2 tsp. salt | 1 c. applesauce |

Cream together fat and sugar; stir in the egg. Sift together the other dry ingredients and mix in raisins, nuts and rolled oats. Add to creamed mixture alternately with applesauce. Beat well.

Drop dough by teaspoonfuls onto greased baking sheets. Bake at 375 degrees F. (moderate oven) about 15 minutes.

CANNING AND FREEZING RECIPES

FROZEN APPLE SLICES

Select good, firm-ripe apples. (Do not freeze apples which have turned brown on the inside or have started to spoil.) Peel and core the apples and cut into slices. To prevent discoloration the apples can be sliced into a solution of 5 tablespoons lemon juice to 2 quarts water.

Drain and pack into the freezing cartons. Apple slices may be packed with dry sugar in the proportion of 1 part sugar to 4 parts apples; or they may be covered with a thin sirup made with 1 part sugar to 3 parts water. Adding ascorbic acid to the packed fruit not only prevents discoloration but adds to the vitamin C content of the fruit. The following proportions are used: Add 1/2 teaspoon ascorbic acid to each cup of sugar used.

FROZEN APPLE SAUCE

To every cup of warm apple sauce add one-fourth cup of sugar. Cool thoroughly and avoid too much stirring since vitamin C is lost by exposure to air. Pack in containers and allow 1/2 to 3/4 inch head space in top of container for expansion during freezing.

CANNING APPLES

Select uniform apples, wash, pare and core. Cut into desired size. If peeled fruit is to stand several minutes before packing, drop into slightly salted water to prevent discoloration. Drain. Drop in boiling syrup—thin—and cook until tender. Pack boiling hot into sterilized jars and seal.

CANNING APPLE SAUCE

Wash, pare, quarter and core apples. Cook in enough water to prevent burning. When soft, stir until smooth and press through a sieve. Add sugar to taste. Again heat sauce to boiling point and transfer immediately to hot jars or cans and seal.

OVEN APPLE BUTTER

- 10 pounds tart apples
- 3-5 cups sugar
- 4 stick cinnamon
- 1/2 gal. cider, boil down 1/3 (2/3 remaining)
- 1 lemon, thinly sliced

Peel, core, cook apples until tender in just enough water to prevent sticking. Strain, place in large roaster, stir in sugar, spice, cider; set in slow oven 6-8 hours, stir each 25 min. Add lemon last hour of baking. Remove cinnamon, pack in hot jars, seal.

ANY MEAL AND BETWEEN MEALS

NATURE'S TOOTHBRUSH

Peg Colony

SAUSAGE 'N SWEETS

1 lb. bulk sausage
6 medium sweet potatoes
(cooked)

2 T. margarine
1/3 c. brown sugar
Apples (optional)

Form sausage into 6 thin patties. Brown lightly on both sides, drain well. Arrange sweet potatoes in greased baking dish. Dot with butter and brown sugar. Arrange sausage on top. Bake 350 degrees 30 - 35 minutes. Serves 6.

SAUSAGE RICE SKILLET

Genevieve Slocum

2 T. salad oil
1/3 c. onions (chopped)
4 c. (about 1 lb.) zucchini
(sliced, 1/4 in. thick)
1 pkg. brown and serve sausage
links

2 bouillon cubes
1 1/3 c. hot water
1/4 c. bottled barbecue sauce
4 tsp. dried basil leaves
1 1/2 c. rice
(pre-cooked)

Saute' in skillet salad oil, onion, zucchini, sausage until onions are soft and sausage is brown. Add dissolved bouillon cubes in 1 1/3 cups hot water, barbecue sauce, basil leaves and pre-cooked rice. Stir to moisten rice, bring to a boil over high heat. Reduce heat. Simmer 10 minutes. Serves 4 or 5.

CREAMED FISH ON TOAST

Joan Beers

3 or 4 fish (6 - 8 fillets)
2 T. butter
2 T. flour

1/4 tsp. salt
1/4 tsp. pepper
1 c. milk

Take small fish such as crappie or trout, fillet and remove skin. Cook fish gently in butter for 6 - 8 minutes, turning once.

Melt butter, add flour, salt and pepper. Remove from heat, stir in milk. Put back on heat, bring to a boil and boil 1 minute, stirring constantly. Add fish, crumbling it as you stir it in. Spoon over plain or buttered toast.

LAYERED TUNA BAKE

Mary Herring

1 1/4 c. water
 3 T. butter or margarine
 3/4 tsp. salt
 3/4 c. milk
 2 c. potato flakes (mashed)
 2 eggs

1 (7 oz.) can tuna (drained)
 1 (10 oz.) pkg. frozen chopped
 spinach (thawed)
 6 slices American cheese (diced)
 1/4 c. peanuts (chopped)
 Mustard sauce

Combine water, butter and salt in saucepan; heat to boiling. Remove from heat and add milk. Stir in potatoes; when flakes are soft and moist, add one egg and stir lightly. Stir together remaining egg, tuna, spinach and cheese. Generously grease 9x5x3 inch loaf pan; sprinkle bottom with peanuts. Spoon half of the potato mixture into pan. Spread spinach mixture over potatoes and top with remaining potatoes. Bake at 400° 30 to 35 minutes. Let stand 5 to 10 minutes then loosen edges and carefully turn out onto serving platter. Slice and serve with mustard sauce.

FOR MUSTARD SAUCE:

Melt 2 tablespoons butter in small saucepan, stir in 2 tablespoons flour, 2 tablespoons prepared mustard and 1/2 teaspoon salt. Gradually add 1 1/4 cup milk. Heat to boiling, stirring frequently.

SALMON CAKES

Kay Moscrip

1 1/4 c. (30) round cheese
 crackers (crushed)
 1 egg
 2 T. parsley
 2 T. green onion
 2 T. milk

Dash pepper
 Worcestershire sauce
 1 (16 oz.) can salmon (drained)
 1 c. sharp Cheddar cheese
 (shredded)
 1 T. butter (melted)

Combine 3/4 cup cracker crumbs, egg, parsley, onion, milk, pepper and Worcestershire. Add salmon and cheese - mix thoroughly and put in dish - sprinkle remaining crumbs on top. Bake 400° 20 minutes.

SEAFOOD BISQUE

Phyllis Vernon

- | | |
|-------------------------------------|------------------------------------|
| 3/4 c. (6 1/2 oz. can) lobster | 8 1/2 c. water |
| meat <u>or</u> tiny shrimp (canned) | 4 chicken bouillon cubes |
| 2 T. sherry | 1 bay leaf |
| 1/2 c. butter | 1 T. seasoned salt |
| 1 c. onion (chopped) | 2 tsp. steak sauce |
| 1 c. celery | 1 1/2 c. (about 1/2 lb.) diced |
| (chopped) | white fish (sole <u>or</u> turbot) |
| 1 c. flour | 3 c. instant nonfat dry milk |
| 1/4 c. tomato paste | crystals |

Drain lobster or shrimp, save liquid. Combine juice and sherry and chopped lobster or shrimp. Reserve. Melt butter in large soup pot over medium heat. Add and saute' onion and celery until tender. Beat in flour. Add tomato paste, 5 cups water, bouillon cubes, bay leaf, seasoned salt and steak sauce. Cook to boiling, about 10 minutes, stirring constantly. Add fish and lobster or shrimp mixture, cook 5 minutes. Dissolve instant milk crystals in remaining 3 1/2 cups water. Stir small amount of soup into instant milk. Lower heat and slowly stir back the milk mixture into pot. Heat to serving temperature. Do not boil. Makes 12 (1 cup) servings.

ASPARAGUS OR GREEN BEAN CASSEROLEMrs. Walter A. Griffen
(Former Pastor's Wife)

- | | |
|-----------------------------|--|
| 1 1/2 c. cracker crumbs | 2 cans asparagus <u>or</u> green beans |
| 1 stick margarine <u>or</u> | (drained) |
| butter | 1/2 - 3/4 c. slivered almonds |

CHEESE SAUCE:

- | | |
|-------------|----------------------------|
| 4 T. butter | 1 1/2 c. milk |
| 3 T. flour | 1 glass Old English cheese |
- Make a medium white sauce; then stir in cheese until melted.

Stir cracker crumbs into melted stick of margarine. Layer with asparagus or green beans and cheese sauce in a greased casserole starting and finishing with the cracker crumbs.

Bake 15 minutes in 450° oven or 30 minutes in 350° oven.

ONION-CAULIFLOWER BAKE

Marjorie Moore
(Wife of Former Minister)

- 2 (10 oz.) pkgs. frozen cauliflower
- 1 jar pearl onions
- 1 can cream of celery soup
- 1/2 can milk

- 3/4 c. Cheddar cheese (shredded)
- 1/4 c. slivered almonds (toasted)
- 1/2 c. canned French fried onions (crumbled)

Boil cauliflower until barely tender. Drain. Drain onion. Arrange cauliflower and onions in 9x9 inch pan. Sprinkle with almonds. Add cheese to soup and milk. Pour over vegetables. Bake uncovered 35 minutes 350°. Sprinkle French fried onions. Bake 5 minutes longer.

SCALLOPED ASPARAGUS

Gertrude Novy

- 1 (No. 2) can or 1 lb. asparagus
- 1 c. bread cubes or crackers
- 1 T. flour
- 1/3 c. nonfat dry milk

- 1 T. butter
- 1 or 2 eggs (hard boiled)
- 1 c. potato chips (crushed) (optional)
- 1/2 c. cheese (grated) (opt.)

Drain asparagus saving juice, put asparagus in greased casserole. Add water to juice to make 1 cup. Mix with flour, milk, butter and cook as white sauce. Pour over asparagus and egg. Top with buttered bread crumbs or 1 cup chips and cheese. Bake in moderate oven till brown or about 20 minutes. Serves 4.

CALICO BEANS

Jeanne Anderson

- 3 slices bacon
- 1 lb. hamburger
- 1/4 c. onion (chopped)
- 1/2 c. brown sugar
- 1/2 c. catsup
- 2 T. vinegar

- 1 tsp. salt
- 1 tsp. dry mustard
- 1 can butter beans
- 1 can kidney beans
- 1 large can pork & beans

Cut bacon in small pieces. Brown bacon, hamburger and onions.

Add remaining ingredients. Bake 1 1/2 hour at 300°.

BAKED BEANS

Genevieve Slocum

- 1 can of kidney beans
(drained)
- 1 or 2 cans of lima beans
- 1 lg. can of pork & beans
- 1/2 lb. bacon

- 2 onions (diced)
- 1 clove of garlic (cut fine)
- 1/4 c. dry mustard
- 1/2 c. vinegar
- 1 c. brown sugar

Bake at 350° for 45 minutes to 1 hour.

BAKED BEANS

Jessie Anderson

- 2 c. (1 lb.) of navy beans
- 2 scant level tsp. salt
- 1/4 c. chili sauce or catsup
- 1 T. molasses
- 1/2 c. brown sugar

- 1 tsp. dry mustard
- 1 T. onion (chopped)
- 1/4 lb. Amana bacon (cut in pcs.,
if you cannot get Amana bacon
use 1/4 tsp. liquid smoke)

Wash and cook beans slowly in water until almost tender.
Drain water. Add rest of ingredients and bake in 325° oven for
several hours.

BEETS WITH PINEAPPLE

Lena Gritton

- 1 T. butter (melted)
- 2 T. brown sugar
- 1/4 tsp. salt
- 1 T. cornstarch

- 3/4 c. pineapple juice
- 3/4 c. pineapple chunks
- 1 can beets
(diced)

Melt butter, stir in sugar, salt and cornstarch dissolved
in juice. Bring to a boil stirring constantly. Stir in pine-
apple chunks, beets. Heat. Let set before serving. Will freeze
well.

BROCCOLI WITH RICE

Lena Gritton

- 2 c. rice (cooked)
- 1 c. milk
- 8 oz. Cheez Whiz

- 2 pkgs. broccoli (cooked)
- Potato chips or
buttered crumbs

Combine all ingredients and place in casserole. Top with
chips or crumbs. Bake 350 degrees 30 minutes.

BROCCOLI LIMA BEAN CASSEROLE

Marie Brant

2 pkgs. frozen broccoli
(chopped)

1 can cream of celery soup
1 c. Wheat Chex

1 pkg. frozen lima beans

Saute' Wheat Chex in butter, break broccoli and lima beans apart in bowl. Mix soup and 1/2 of Wheat Chex. Turn into a greased casserole and top with remaining Wheat Chex. Bake at 350° for 45 to 60 minutes.

BROCCOLI AND CORN CASSEROLE

Lorraine Steele

1 box frozen broccoli (chopped)

1 T. onion

1 can corn (creamed)

Salt and pepper
(to taste)

1 egg

1 c. Pepperidge Farm dressing

4 T. butter

Butter 1 3/4 quart casserole. Pour in broccoli, mix in corn, onion, salt and pepper. Beat egg in corn can and mix in with vegetables. Melt butter and mix in dressing and sprinkle over vegetables. Bake 1 hour at 350°.

BROCCOLI CASSEROLE

Edith Ranshaw

2 (10 oz.) pkgs. cut frozen
broccoli

1 (8 oz.) can stewed tomatoes

2 eggs (beaten)

1/4 - 1/2 tsp. oregano

1 (11 oz.) can Cheddar cheese
soup

3 T. Parmesan cheese (grated)

Buttered crumbs (optional)

Cook broccoli as directed, drain, place in casserole, mix other ingredients together, add to broccoli mix. Buttered crumbs may be placed on top.

MUNICH BLUE CABBAGE

Mary Evans

1 large onion

1 small bay leaf

4 cloves (opt.)

1 T. mild red wine vinegar

5 T. butter or margarine

2 T. sugar

1 head red cabbage (1 1/2 lb.)

1/2 tsp. salt

2 cooking apples

Pepper (generously)

(peeled and chopped)

Broth from boiled beef

Continued Next Page.

MUNICH BLUE CABBAGE (Continued.)

Cut onion in half-crosswise. Stick cloves in one half, and mince other half. Remove tough outer leaves of cabbage and discard core. Melt butter in large skillet. Add thinly sliced cabbage, onion, apple, bay leaf and vinegar. Cover and cook 15 minutes. Add 1 cup broth, cover and cook till cabbage is tender 20 minutes. Discard bay leaf and onion half with cloves. Stir in broth to moisten. Add sugar, salt, pepper and vinegar. Mix well. Serves 6.

Mrs. Harold Ford

CABBAGE SUPREME

1 qt. cabbage (shredded)	1/4 tsp. celery seed
1 c. water	1 can condensed celery soup
1 c. cooked bacon (crumbled)	1/2 c. milk
1 qt. soft bread crumbs	

Combine cabbage and water in 2 quart pan, simmer 7 minutes. Drain. Combine bacon, bread crumbs and celery seed. Beat soup and milk together until smooth. Spread half of cabbage in casserole (8 inch square or larger) top with half of crumb mixture and half the soup, then repeat layers.

Bake at 400 degrees 15 minutes. Serves 6 - 8.

Jeanne Anderson

CABBAGE CASSEROLE

Shred cabbage on bottom of casserole, put a layer of Cheddar cheese cracker crumbs over cabbage and put butter over this. Repeat as many layers as desired, then cover with milk and bake 1 to 1 1/2 hours.

Rita Jensen

SKILLET CABBAGE

4 c. cabbage (shredded)	2 c. celery (diced)
2 large onions (sliced)	2 tomatoes (chopped)
1/4 c. bacon drippings	2 tsp. sugar

Combine in large skillet all ingredients. Cover and cook until tender, 15 to 20 minutes.

Marie Brant

GINGER CARROTS

6 med. carrots (scraped <u>and</u> cut in 1/2 in. slices)	1/2 tsp. ground ginger
2 tsp. fresh lemon juice	Dash of pepper
3/4 tsp. salt	2 T. butter

Continued Next Page.

1 T sugar

GINGER CARROTS (Continued.)

Put carrots into buttered 1 quart casserole, mix lemon juice and seasonings. Pour over carrots and dot with butter. Cover and bake in preheated 400° oven for 1 hour or until carrots are tender. Serves 4.

CHEESE FROSTED CAULIFLOWER

Gertrude Stoner Veldhouse

1 head of cauliflower	2 tsp. prepared mustard
Salt	1 c. Cheddar cheese
1/2 c. mayonnaise	(shredded)

Remove leaves from head of cauliflower. Precook whole in boiling salted water 12 - 15 minutes. Drain. Place in ungreased shallow baking pan. Sprinkle with salt. Combine mayonnaise and mustard. Spread over cauliflower. Top with shredded Cheddar cheese. Bake at 375° about 10 minutes, or until cheese is melted.

CORN CASSEROLE

LaRae Rudin

1 can cream style corn	3/4 c. cheese (cubed)
2 c. cooked noodles	1 egg (beaten)

Combine ingredients in casserole dish, cover with 1/2 cup butter.

Bake 30 minutes at 350°. Serves six.

CORN CASSEROLE

Rita Jensen

1 can (No. 2) corn	1 small can pimiento
1/2 lb. cheese	1 c. cracker crumbs
2 eggs	1/2 tsp. salt
1 pt. milk	

Beat eggs slightly, add milk, corn and cracker crumbs. Put cheese and pimiento through food chopper and add to the corn mixture. Bake 45 minutes at 350 degrees.

CHEESE EGGPLANT

Marie Brant

1 eggplant (peeled, diced <u>and</u>	18 soda crackers (rolled fine)
cooked in sm. amount of water)	1 can mushroom soup
1 lg. onion (chopped)	2 eggs (beaten)
1/4 lb. cheese (grated)	Sage <u>and</u> salt (to taste)

Bake in a greased loaf pan at 350° for 45 minutes or until done.

GREEN BEAN CASSEROLE

Ginny Mohr

2 cans French style green beans 1 can French fried onion rings *Gard.*
 1 can mushroom soup (not diluted)

Mix green beans and mushroom soup together. Place French fried onion rings on top. Bake 30 - 45 minutes at 350° or 375°.

PEAPODS AND ALMONDS

Ruth Koser

1/4 c. green onion <u>with</u> tops	2/3 c. cold water
(chopped)	1 tsp. instant chicken bouillon granules
2 T. butter <u>or</u> margarine	2 tsp. soy sauce
1/2 lb. fresh peapods <u>or</u> 1 (6 oz. frozen pkg. thawed)	2 T. slivered almonds (toasted)
1 c. mushrooms (sliced)	
2 tsp. cornstarch	

In 10 inch skillet cook onions slowly until tender but not brown. Add peapods and mushrooms; toss and cook over high heat for 1 minute. Remove from heat. Combine cornstarch, water, bouillon and soy sauce. Stir into peapods and cook until thickens. Toss with almonds. Use your wok if you have one.

DELUXE HASH BROWNS

Diane Thomas

1 pkg. (32 oz.) thawed hash browns	1 small onion (chopped)
2 cans cream of potato soup	Parsley flakes
1 can cream of celery soup	Paprika
1 carton of sour cream (8 oz.)	Salt <u>and</u> pepper (to taste)

Combine all ingredients except parsley and paprika in a bowl. Mix well, place in a lightly greased 9x13 inch pan and sprinkle with parsley and paprika. Bake 300° for 60 - 90 minutes.

POTATOES (Mashed)

Helen Davis

8 oz. pkg. cream cheese	8 - 10 potatoes (cooked <u>and</u> drained)
1 c. sour cream	Butter
Garlic salt	Salt
Paprika	

Whip cream cheese and sour cream until blended. Add potatoes gradually until light and fluffy. If too stiff add milk, season with garlic salt. Put into 2 quart casserole. Dot with butter. Sprinkle with paprika and salt to taste. Bake 350° for 1 hour.

HUNGARIAN POTATOES

Nell Endsley

Potatoes (boiled)

Bread crumbs

Chives

Butter

Sour cream

Boil potatoes with skins on and dice; place in a baking dish. Add chives and sour cream to pretty well cover. Place bread crumbs on top and dot with butter. Bake 1/2 hour at 400° for 15 minutes, turn to 350° for the other 15 minutes.

CAKE PAN POTATOES

Beryl Moore

4 large baking potatoes

1 tsp. salt

1/3 c. onion (chopped)

1/8 tsp. pepper

1/2 to 3/4 c. Velveeta

2 T. oleo

(shredded)

1/3 c. milk

Peel potatoes and cut into thin finger like strips, about 1/4 inch wide and 1/4 inch thick. Layer potatoes, onion and cheese in a 9 inch square cake pan, sprinkle with salt and pepper. Dot with oleo and pour milk over all. Cover and bake at 425° about 50 minutes or until tender.

SPINACH RICE CASSEROLE

Rita Jensen

1 pkg. frozen spinach or
broccoli (chopped)

2 eggs (beaten)

2 c. rice (cooked)

1 1/2 c. sharp cheese (grated)

1/2 c. onions (chopped)

1 c. milk

Salt, pepper or other seasoning

Mix all together- put in shallow casserole. Bake about an hour at 350°. Do not overbake.

SWEET POTATO SURPRISESChris Rohret
(Penn Elem. Teacher)

2 c. potatoes (mashed)

1 egg

1/8 tsp. pepper

1/2 tsp. salt

1/3 c. corn flakes (crushed)

5 - 6 marshmallows

or coconut

Wash, boil and peel 3 - 5 potatoes. Measure and mash required amount. When partly cooled, add beaten egg, salt and pepper. If mixture is dry, add a little milk. Form into balls with 1/2 marshmallow hidden inside. Roll in flakes or coconut. Bake in oven 350 - 375° 15 - 20 minutes or until marshmallows are melted.

SUMMER SQUASH CASSEROLE

Agda Alt

- | | |
|---|---|
| 2 lbs. (6 c.) summer squash
(sliced) | 1 c. carrot
(shredded) |
| 1/4 c. onion (chopped) | 1 (8 oz.) pkg. herb-seasoned
stuffing mix |
| 1 can condensed cream of
chicken soup | 1/2 c. butter <u>or</u> margarine
(melted) |
| 1 c. sour cream <u>or</u> 1 can
imitation sour cream | |

In saucepan, cook sliced squash and chopped onion in boiling salted water for 5 minutes, drain. Combine chicken soup and sour cream. Stir in shredded carrots. Fold in drained squash (mash squash) and onion. Combine stuffing mix and butter. Spread 1/2 stuffing mix in bottom of 9x12 inch baking dish. Spoon vegetable mix on top and sprinkle remaining half of stuffing mix over the vegetables. Bake in 350 degree oven 25 - 30 minutes till heated through.

SQUASH CASSEROLE

Kate Sentman

- | | |
|---|----------------------------------|
| 1 qt. cooked summer squash
(drained) | 1 medium onion
(chopped fine) |
| 2 med. carrots (grated coarsely) | 1 small carton sour cream |
| Salt | Pepper |
| 1 can cream of chicken soup | 1 stick oleo |
| 1 pkg. Pepperidge Farm stuffing | |

Cook squash with salt, pepper and onions. Drain and mash. Add soup undiluted. Mix oleo with 1/2 stuffing. Mix all other ingredients and pour over stuffing. Top with remaining crumbs. Bake 30 minutes at 350°.

BEAN SUCCOTASH

Dora Rinehart

- | | |
|-------------------------------|------------------------|
| 1/4 c. onion (chopped) | 1 pkg. frozen corn |
| 1/4 c. green pepper (chopped) | Salt |
| 2 - 3 T. butter | Pepper |
| 1 pkg. frozen lima beans | Crisp bacon (crumbled) |
- Cook onion, green pepper in butter until tender but not brown. Cook limas and corn. Season with salt and pepper. Mix all together and heat. Add bacon on top when serving.

3 VEGETABLE DISH

Lena Gritton

Carrots

Cauliflower

Broccoli

Cheese sauce

Cook 1/2 inch sliced carrots till almost done. Add equal amount of broccoli, cook a few more minutes and add equal amount of cauliflower. Cook till all are tender. Drain, cover with cheese sauce, let set a few minutes before serving.

VEGETABLE CASSEROLE

Hazel Bowman

1 pkg. frozen cauliflower

1 pkg. frozen broccoli

1 pkg. frozen brussel sprouts

Cook vegetables, drain - put in casserole. Add small jar cheese spread and can of mushroom soup. Put in oven 1/2 hour at 350°.

VEGETABLE CASSEROLE

Rita Jensen

1 pkg. brussel sprouts

1 can mushroom soup

1 pkg. broccoli

2 cans French fried onions

1 pkg. cauliflower

2 in. wedge of American cheese

1 can whole onions

1 can Carnation milk

Cook brussel sprouts, broccoli and cauliflower until almost done then add rest of ingredients, put all in 2 quart casserole and bake 30 minutes at 350°.

PIMIENTO CHEESE SANDWICH SPREAD

Phyllis Whitcomb

(Wife of Minister of Church of God)

1 lb. cheese (Velveeta)

4 or 5 sweet pickles

4 eggs (hard boiled)

4 or 5 halves of pimientos

Thin salad dressing with pickle juice. Grind the four ingredients, add enough salad dressing to spread easily. Keeps well.

BARBEQUE BEEF FOR BUNS

Laurene Kincade

4 lb. pot roast

1/2 tsp. dry mustard

1 can tomato soup

1 med. onion (chopped)

1 (12 oz.) bottle catsup

1/2 c. celery (chopped)

1 c. water

4 bay leaves

2 T. lemon juice

Salt

2 T. Worcestershire sauce

Pepper

2 T. brown sugar

Cook roast until very well done and meat will shred. Mix remaining ingredients together and simmer with meat about 30 minutes. This freezes well.

BAR-B-Q-FLAVORFUL SLOPPY JOES

- | | |
|---------------------------------------|----------------------------|
| 8 lbs. ground beef (approx. 13 | 5 T. vinegar |
| pts., lightly brown <u>and</u> drain) | 4 tsp. cinnamon |
| 6 small onions (to taste) | 2 tsp. allspice |
| 7 c. of ketchup | 1 tsp. cloves |
| 8 T. sugar | 4 green peppers (optional) |

Mix all together, cook down till fairly thick, stir as needed. This recipe may be cut down to 1/4 size.

MAID-RITES

Carol Crawford

- | | |
|-------------------|--|
| 1 lb. ground beef | Dash pepper |
| 1 medium onion | 1 c. tomato juice - <i>tomato soup</i> |
| 1 tsp. salt | |

Brown beef and onion. Add remaining ingredients. Cook down and serve on bun.

SLOPPY JOES

Jackie Hutchison

- | | |
|--|----------------|
| 1 lb. ground beef | 1 T. onion |
| 2 T. catsup | (chopped) |
| 1 can chicken gumbo soup <i>or tomato soup</i> | 1/2 T. mustard |

Brown beef, add onions in small amount of shortening, add remaining ingredients. Cook slow for 15 to 20 minutes. Serve on hamburger buns. *Celery*

GORNED BEEF BARBEQUE (Sandwich Filling)

Anna E. Baker

- | | |
|-----------------------------|---------------------|
| 3 - 4 medium onions | 1 tsp. sugar |
| 1 - 2 stalks celery | 1 tsp. salt |
| 1 c. tomato ketchup | 1 tsp. chili powder |
| 1 c. water | 1 can corned beef |
| 1/4 c. Worcestershire sauce | (broken in bits) |
| 1 tsp. vinegar | |

Simmer all together 1 1/2 - 2 hours or till thickened. Serve on hot rolls. Make roll about the size of bakery roll, then split and cover with this mixture. Makes 1 2/3 to 1 3/4 pints or 12 - 14 sandwiches.

PIZZA BUNS

Mrs. Corrie Van Mantgem

- | | |
|-----------------|-------------------|
| English muffins | Mozzarella cheese |
| Can pizza sauce | Smokey links |
- Halve English muffins. Spread with canned pizza sauce. Sprinkle on Mozzarella cheese. Add cut up smokey links. Broil until cheese is melted.

PIZZA SANDWICHES

Hazel Probasco - Erma Novak

- | | |
|-----------------------------|------------------|
| 1 lb. hamburger | 3/4 tsp. salt |
| 1 onion <u>or</u> seasoning | Pepper |
| 1 small can tomato sauce | 1/4 tsp. oregano |
| 1/4 c. Parmesan cheese | Buns |

Mix all together and put on buns (or sliced bread). Place on cookie sheet and bake at 350 degrees 10 - 15 minutes. Remove from oven, place slice of cheese on top. Return to oven until cheese melts. Place top on bun and eat.

REUBEN SANDWICHChris Rohret
(Penn Elem. Teacher)

- | | |
|----------------------------|------------------------------------|
| 1 can sauerkraut (drained) | 1/4 c. <u>plus</u> 2 T. mayonnaise |
| 1/2 lb. Swiss cheese | 1 pkg. (4 oz.) corned beef |
| 1 loaf rye bread | |

Marinate sauerkraut and mayonnaise 30 minutes. Arrange pieces of Swiss cheese and corned beef on 6 buttered slices of rye. Spread 1/3 cup marinated sauerkraut on each slice. Top with slice, cut into halves, toast and serve warm.

SURPRISE SANDWICHES

Lena Gritton

- | | |
|---------------------|-----------------------|
| 1 c. bologna | 1 c. celery |
| 1 c. cheese | (cut up) |
| 1/3 c. Miracle Whip | 1 pkg. hamburger buns |

Cut meat and cheese in small pieces. Combine ingredients and put in buns. Wrap in foil, heat in 325° oven 15 - 20 minutes or until cheese melts. Serve warm.

TUNA BURGER

Alta Wagner

- | | |
|--|------------------|
| 1 can cream of mushroom soup | 1 T. onion |
| 1 can (7 oz.) tuna (drained
and flaked) | (minced) |
| 1 T. green pepper (minced) | 6 hamburger buns |

Combine mushroom soup, tuna, green pepper and onions. Put into hamburger buns and brush top of buns with butter. Bake at 400° for 10 minutes.

HOT TUNA SANDWICHES

Maxene Spohnheimer

- | | |
|-------------------------------|--------------------------------|
| 1 c. Velveeta cheese (diced) | 2 T. pickles (chopped) |
| 1 c. tuna (diced) | 8 stuffed olives (chopped) |
| 2 T. onion (chopped) | 2 T. green peppers (chopped) |
| 1/2 c. Miracle Whip <u>or</u> | 2 <u>or</u> 3 hard boiled eggs |
| similar dressing | (diced) |

Mix and put in buttered bun. (Over pan of sandwiches with aluminum foil and bake in a 250° oven for 30 minutes.) Freezes well. When removing from freezer thaw before baking. Makes 8 sandwiches.

BARBEQUE SAUCE FOR CHICKEN OR RIBS

Dayle Martin

- | | |
|----------------------|---------------------------------|
| 1 c. ketchup | 2 tsp. dry mustard |
| 1 c. water | 1 tsp. paprika |
| 1 c. onion (chopped) | 1 tsp. chili powder |
| 2 T. steak sauce | 1/2 tsp. salt |
| 1/4 c. vinegar | 2 T. butter <u>or</u> margarine |
| 1 T. brown sugar | |

Combine and simmer 15 or 20 minutes. Pour over uncooked cut up chicken, single layered in large pan. Bake at 350° for 1 1/2 to 2 hours.

TARTAR SAUCE FOR FISH

Laurene Kincade

- | | |
|-----------------------|-------------------------------|
| 1/2 c. mayonnaise | 1 T. lemon juice |
| 1 T. pickle (chopped) | 1/4 tsp. Worcestershire sauce |
| 1 T. olives (chopped) | 1/2 tsp. onion (grated) |

Mix together and chill before serving.

LASAGNE SAUCE (Spaghetti)

Kay Moscrip

- | | |
|-----------------------------|-----------------|
| 1 lb. ground beef | 2 T. parsley |
| 2 c. water | 2 tsp. oregano |
| 2 (6 oz.) cans tomato paste | 1 1/2 tsp. salt |
| 1/2 c. onion (chopped) | 1 tsp. sugar |
| 1 (3 oz.) can mushrooms | 1 clove garlic |
- Brown beef and onion. Add other ingredients and cook several hours.

ADDITIONAL RECIPES

Vegetable pizza

1 pkg (super) Crescent Rolls

Spread out in 10" x 15" pan Bake 10 min - Cool

mix 1 1/2 oz pkg. Cream Cheese

2/3 Cup miracle whip

1 T dill weed

Spread on crust

Top with finely Chopped vegetables - Sprinkle
dill weed on top.

cauliflower

radishes

tomatoes

gr. onions

broccoli

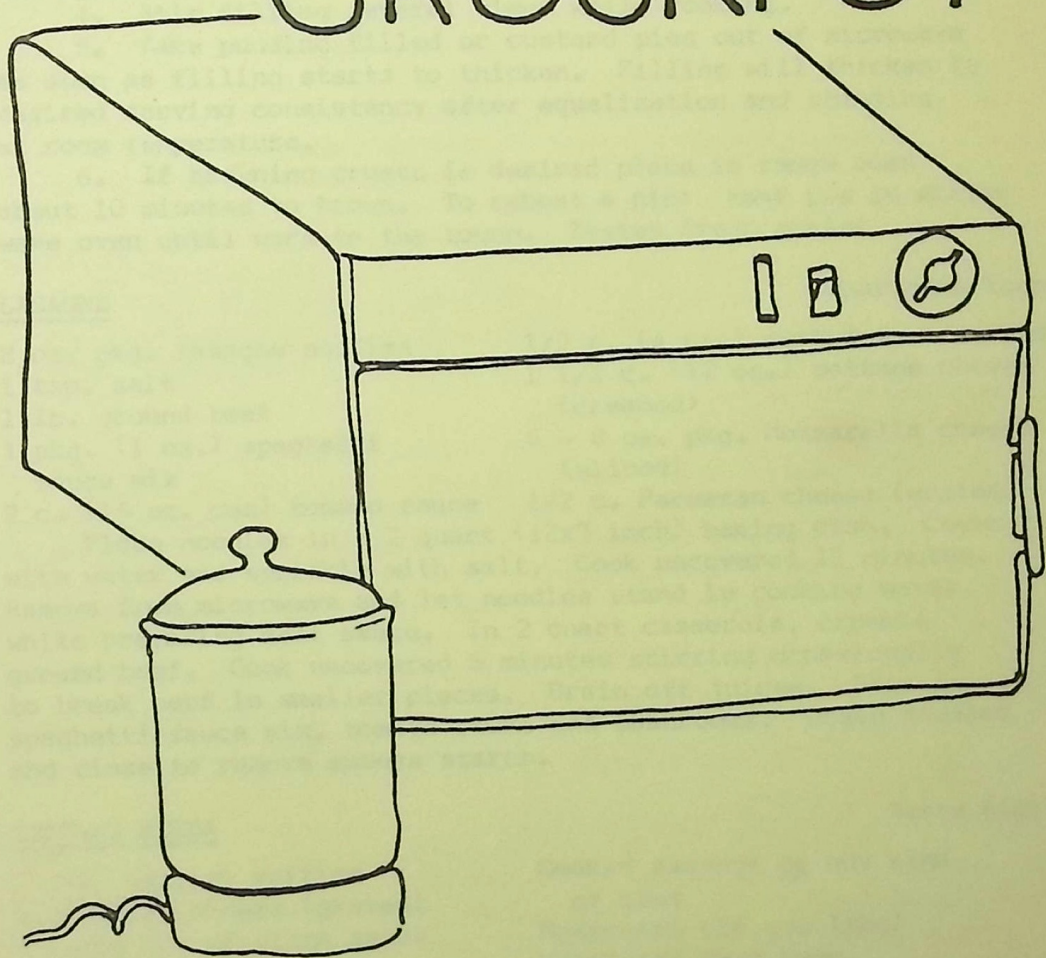
mushrooms

green peppers

celery

(whatever
you have in
any combo.)

MICROWAVE AND CROCKPOT



MICROWAVE

PIE CRUST (General Hints)

Barb Mickelson

1. Bake pie crust 3 1/2 to 4 minutes turning every 45 seconds.
2. Use an ovenproof glass pie plate.
3. Do not cover, either while cooking filling or baking the pie.
4. Stir filling several times while cooking.
5. Take pudding filled or custard pies out of microwave as soon as filling starts to thicken. Filling will thicken to desired serving consistency after equalization and standing at room temperature.
6. If browning crusts is desired place in range oven about 10 minutes to brown. To reheat a pie: heat pie in microwave oven until warm to the touch. Tastes fresh again!

LASAGNE

Charlotte Young

- | | |
|------------------------------------|--|
| 8 oz. pkg. lasagne noodles | 1/2 c. (4 oz.) mushrooms (drained) |
| 1 tsp. salt | 1 1/2 c. (12 oz.) cottage cheese (creamed) |
| 1 lb. ground beef | 6 - 8 oz. pkg. Mozzarella cheese (sliced) |
| 1 pkg. (1 oz.) spaghetti sauce mix | 1/2 c. Parmesan cheese (grated) |
| 2 c. (16 oz. can) tomato sauce | |

Place noodles in a 2 quart (12x7 inch) baking dish. Cover with water and sprinkle with salt. Cook uncovered 15 minutes. Remove from microwave and let noodles stand in cooking water while preparing meat sauce. In 2 quart casserole, crumble ground beef. Cook uncovered 5 minutes stirring occasionally to break beef in smaller pieces. Drain off juices. Stir in spaghetti sauce mix, tomato sauce and mushrooms. Drain noodles and rinse to remove excess starch.

INSTANT PIZZA

Betty Riggle

- 1 pkg. English muffins
- Mozzarella cheese (grated)
- 1 small can of pizza sauce

Cooked sausage or any kind of meat
Mushrooms (if you like)
Continued Next Page.

INSTANT PIZZA (Continued.)

Place split muffins on a flat pan (not metal) and spread with pizza sauce. Top with meat and mushrooms and sprinkle with grated cheese. Place in a microwave, depending on the amount of things you top the pizza with, and bake. Six halves will take 4 1/2 - 5 minutes. Cut into quarters for bite-size servings or serve as is.

CHICKEN CASSEROLE

Barb Mickelson

6 slices bread (cubed)	1/3 tsp. salt
2 c. chicken, turkey <u>or</u> ham	1/8 tsp. pepper
(chopped)	2 eggs
1/4 c. onion (chopped)	(beaten)
1/2 c. celery (chopped)	1 can (10 1/2 oz.) cream of
1/4 c. pimiento (chopped)	mushroom soup
1/2 c. mayonnaise (no substitute)	1 c. cheese (grated)

(To prevent mushy cubes, use homemade bread.) Toss bread cubes, chicken, onion, celery and pimiento. Add mayonnaise, salt, pepper, beaten eggs, milk and soup. Pour into 9x9 inch dish. Top with grated cheese. Cover with waxed paper and bake in microwave for 15 minutes. Turn dish every 5 minutes. Let stand 5 minutes before serving.

RICE PILAF

Barb Mickelson

2 T. margarine	2/3 c. condensed chicken broth
1/4 c. onions (finely chopped)	1 c. water (may use liquid
2 T. dry parsley <u>or</u> 1/4 c. fresh	from mushrooms)
1/4 c. celery (chopped)	4 oz. can mushrooms (drain)
1 2/3 c. rice	1/8 tsp. salt

In deep 2 quart casserole, combine butter, onion, parsley and celery. Heat uncovered 3 minutes. Add remaining ingredients and heat, covered, 10 - 12 minutes or until rice is almost tender. Allow to stand 5 minutes to finish cooking.

BAKED GRAPEFRUIT AND BANANAS

Betty Riggle

Grapefruit

2 T. brown sugar

Banana

Dash lemon juice

Cut grapefruit in half, cut out each section, remove from the rind, add brown sugar. Cut up pieces of banana and add a dash of lemon juice. Place in a glass dish and bake in microwave, for 2 1/2 minutes uncovered. Can be served on a little lettuce as a salad or served as a fruit. Yield: 2.

CHOCOLATE SAUCE "YUMMY"

Barb Mickelson

- | | |
|------------------------|---------------|
| 1/2 c. flour | 3/4 c. milk |
| 2 c. sugar | 1/8 tsp. salt |
| 1/4 c. cocoa | 2 T. butter |
| 1/3 c. dark corn syrup | 1 T. vanilla |

Combine flour, sugar and cocoa in large mixing bowl. Stir in remaining ingredients, cook approximately 3 minutes, stirring constantly. The longer it cooks, the thicker the syrup will be and will thicken when cooling so 3 minutes is sufficient cooking time for a thinner ice cream sauce and will pour when cold. (Test by dropping a small amount in cold water, it should be a very soft ball when done.)

*For caramel sauce, omit cocoa. If cooked to a firm ball in cold water, may be used for dipping caramel apples.

If this crystallizes when out of oven for a while, stir in a dash of cream of tartar.

SIX LAYER BARS

Barb Mickelson

- | | |
|--|--|
| 1/2 c. butter <u>or</u> margarine | 1 c. (6 oz. pkg.) chocolate chips (semi-sweet) |
| 1 1/2 c. (18 sqs.) graham crackers (crush) | 1 1/3 c. coconut (flaked) |
| 1 c. nuts (chopped) | 1 1/2 c. (15 oz. can) sweetened condensed milk |

In 2 quart (12x7 inch) baking dish, melt butter (45 seconds). Add the next 5 ingredients, layer by layer. Cook uncovered 8 minutes or until mixture just begins to show brown areas. Cool. Cut into bars. Yield approximately 4 dozen.

Barb Mickelson

MELT-AWAYS (Snack)

- | | |
|---------------------|--------------------------------|
| 1 French bread loaf | 1 lb. American cheese (sliced) |
| 1 lb. ham (sliced) | Mustard |

Slice loaf in half, spread with mustard. Layer cheese and ham. Bake for 3 minutes or until cheese is melted.

CROCK POT

HINT

Generally one hour on high is equal to two hours on low setting in crock pot.

CONGRESSIONAL BEAN SOUP

Mary Jo Ogden

1 lb. dried sm. white beans	2 T. parsley
8 c. water	(finely chopped)
1 meaty hambone <u>or</u> 2 c. cooked ham (diced)	1 tsp. salt
1 c. celery (finely chopped)	1/4 tsp. pepper
1 onion (finely chopped)	1 bay leaf

In large pan, heat beans in water. Boil gently for 2 minutes, turn off heat and let stand 1 hour. Pour into slow-cooking pot. Add remaining ingredients. Cover and cook on low for 12 - 14 hours or until beans are very soft. Remove bay leaf and ham bone. Cut meat off bone, return meat to beans. Serve hot. Makes 6 - 8 servings. Beans may be soaked overnight if preferred and probably is best method.

EASY-DOES-IT SPAGHETTI

Beulah Riggle

1 lb. ground beef	1/4 tsp. allspice
1 T. onion (minced)	1/4 tsp. pepper
1 1/2 tsp. salt	8 oz. can tomato sauce
1/2 tsp. garlic powder (optional)	4 oz. can mushrooms
1/2 tsp. dry mustard	3 c. tomato juice
1/4 tsp. mace	4 oz. dry spaghetti (1 1/2 c. broken in 4 - 5 in. pieces)

Brown ground beef well in skillet and place in slow cooker. Add all remaining ingredients except dry spaghetti, stir well. Cover and cook on low for 6 to 8 hours (high 3 1/2 hours). Turn to high last hour and stir in dry spaghetti. (Start cooker on high for 1 hour then turn down low to cook - along remaining hours.)

Mary Jo Ogden

ROUND STEAK WITH RICH GRAVY

2 to 2 1/2 lbs. round steak
1 (1 1/2 oz.) pkg. onion
soup mix

1/4 c. water
1 can condensed cream of
mushroom soup

Cut steak into 5 to 6 serving size pieces. Place in slow-cooking pot. Add dry onion soup mix, water, and condensed mushroom soup. Cover and cook on low for 6 - 8 hours. Excellent when served with mashed potatoes. Makes 5 - 6 servings.

Lena Gritton

CROCK POT VEGETABLE SOUP

1/2 lb. beef (cubed)
Seasoned salt
1 tsp. parsley flakes
2 tsp. dry ring-o-chicken
noodle soup
2 tsp. dry onion soup mix
1 tsp. brown sugar

1 can veg-all (vegetables)
1 1/2 c. tomatoes
1 med. sized potato
(diced)
1 lg. carrot (sliced)
2 stalks celery
(diced)

Brown beef, add all other ingredients plus approximately 1 quart water. Heat through in skillet then place all in crock pot. Set on high and cook 3 - 4 hours. Can be cooked on low setting for 6 - 8 hours.

Charlotte Young

WHITE FRUITCAKE

1/2 c. butter or margarine
(softened)
1 c. sugar
4 eggs (separated)
1 1/2 c. flour
1 1/2 tsp. baking powder
1/8 tsp. salt
1 c. crushed pineapple
(unsweetened, well drained)

2/3 c. pineapple juice
1 1/2 c. (1/2 lb.) Golden raisins
4 oz. mixed candied fruit
4 oz. candied cherries
(halved)
1 c. blanched slivered almonds
1/2 tsp. vanilla
1/2 tsp. almond extract

Cream butter and sugar, add yolks of eggs, and beat well. Add dry ingredients alternately with pineapple juice to creamed mixture. Sprinkle flour over raisins and candied fruit to coat all surfaces. Stir in raisins, candied fruit and crushed pineapple and flavorings, blending thoroughly. Beat egg whites until stiff but not dry; fold into batter. Pour into greased and floured bread 'n cake pan. Bake and cover. Pour 1/2 cup water in slow cooker. Cover and steam the fruitcake on high 3 - 5 hours. After baking, allow cake to rest in pan 10 - 15 minutes, before removing. Cool before slicing.

HEARTY ALPHABET SOUP IN THE CROCK POT

Mary Jo Ogden

1/2 lb. beef stew meat or
round steak

1 (1 lb.) can stewed tomatoes

1 (8 oz.) can tomato sauce

1 c. water

1 pkg. onion soup mix

1 (10 oz.) pkg. frozen mixed
vegetables (partially thawed)

1/2 c. alphabet noodles
(uncooked)

Cut beef into small cubes. In slow cooking pot, combine meat with stewed tomatoes, tomato sauce, water, and soup mix. Cover and cook on low for 6 - 8 hours. Turn to high, add vegetables that have been partially thawed and noodles. Cover and cook on high 30 minutes or until vegetables are done. Makes 5 - 6 servings.

CABBAGE ROLLS

Beulah Riggle

1 lb. ground chuck

1/3 c. rice (uncooked)

2 tsp. salt

Dash pepper

1 med. onion (chopped)

6 - 8 lg. cabbage leaves

Dip leaves in boiling water and remove. Divide above ingredients. After mixing, onto leaves. Roll up and place seam side down in crock pot. Pour on 1 (8 ounce) can tomato sauce and 3 cans water. Cook 4 hours on high or 8 hours on low.

POT ROASTED PORK

Mary Jo Ogden

4 - 5 lb. loin end pork roast

Salt and pepper

1 clove garlic (sliced)

2 medium onions (sliced)

2 bay leaves

1 whole clove

1 c. hot water

2 T. soy sauce

Rub pork roast with salt and pepper. Make tiny slits in meat and insert slivers of garlic. Place roast in broiler pan and broil 15 - 20 minutes to remove excess fat.

Put 1 sliced onion in bottom of slow cooking pot. Add browned pork roast and remaining onion and other ingredients. Cover and cook on low until done, about 10 hours.

Mary Jo Ogden

BARBECUE BEEF SANDWICHES

2 c. cooked beef or pork
 (thinly sliced)
 2 T. instant minced onion
 1 T. brown sugar
 2 tsp. paprika
 1 tsp. oregano (crushed)
 1 tsp. chili powder
 1 tsp. cracked pepper
 1/2 tsp. salt

1 bay leaf
 1 clove garlic (minced)
 1 c. catsup
 1/4 c. water
 1 T. salad oil
 1/4 c. tarragon vinegar
 2 T. Worcestershire sauce
 2 - 3 drops liquid smoke

Combine ingredients in slow cooking pot. Cover and cook on low 4 - 6 hours. Remove and discard bay leaf. Serve hot over French rolls or buttered toast. Makes 4 - 5 servings.

Take time to THINK ...it is the source of power.

Take time to PLAYit is the secret of perpetual youth.

Take time to READ.....it is the fountain of wisdom.

Take time to PRAY.....it is the greatest power on earth.

Take time to LOVE AND BE LOVED..it is a God-given privilege.

Take time to be FRIENDLY..it is the road to happiness.

Take time to LAUGH....it is the music of the soul.

Take time to GIVE.....it is too short a day to be selfish.

Take time to WORK.....it is the price of success.

MIS-

CEL-

LA-

NE-

OUS

Ham and Herb Vegetable Dip

- 1 pkg. (8 ounces) cream
cheese, softened
- 1 can (2 1/4 ounces)
UNDERWOOD Deviled Ham
- 1/4 c. mayonnaise or salad dressing
- 1/4 c. PET Evaporated Milk
- 2 tbs. diced onion
- 1 tbs. parsley flakes
- 1/4 tsp. dillweed
- 1/4 tsp. garlic powder
- 4 drops hot pepper sauce.



In small bowl, combine all ingredients. Beat until smooth and creamy.
Refrigerate 1 to 2 hours or until well chilled.

1 2/3 cups

Dill Weed - Vegetable dip - Rita Jensen

1 T dill weed

1 T minced onion

1 T celery salt (use $\frac{1}{2}$ T)

1 carton sour cream - fat free

1 C mayonnaise

Blend well.

or 1 T parsley flakes
instead of celery salt

Cheese Ball - Roberta Simmons

1-8oz pkg Phil Cream Cheese

$\frac{1}{4}$ # sharp cheddar cheese grated

1 t lemon juice

1 t onion grated (or more)

1 t Worcestershire sauce

1 t garlic salt.

Let cheese come to room temperature.

Combine in small mixer bowl. - add other ingredients & mix well. Shape in 2 small or 1 large ball. Roll in pecans & refrigerate.

Vegetable Dip - Chips or Crap (Donna)

8 oz cream cheese

2 T catsup

$\frac{1}{3}$ cup western dressing

Just Enough milk to whatever consistency
you want.

MISCELLANEOUS

EASY VEGETABLE DIP

Kay Van Mantgem
(Present Minister's Wife)

1 c. sour cream
1 c. real mayonnaise
Any of Hidden Valley Ranch dressings (small pkg.)
Combine ingredients - put into refrigerator to blend several hours before serving.

APRICOT SWIZZLE

Kay Van Mantgem
(Present Minister's Wife)

4 tsp. instant tea
1/2 c. sugar
2 c. cold water
1 (12 oz.) can apricot nectar
1 (6 oz.) can frozen lemonade
1 (12 oz.) bottle ginger-ale
Mix all but ginger-ale. Chill well. Add ginger-ale just before serving.

CHEESE BALL

Connie Edmonds

2 (3 oz.) Roquefort cheese
2 (5 oz.) jars process Cheddar
4 (3 oz.) cream cheese
1 tsp. Worcestershire sauce
1/4 c. parsley
2 T. onion (minced)
Let cheese soften at room temperature. Blend together and refrigerate overnight. Form into a large ball or 2 small balls. They may be frozen.

CHEESE BALL OR TREE

Charlotte Young

4 pkgs. (3 oz.) cream cheese (softened)
3 pkgs. (4 oz.) sharp Cheddar cheese (shredded)
1 pkg. (2 oz.) bleu cheese
1 tsp. Worcestershire sauce
1/4 c. pecans (chopped) or onion (chopped) or bacon (crumbled)
Fresh parsley (chopped)
Pimiento
Mix together first 4 ingredients, using mixer. Stir in pecans. Shape in cone for Christmas tree or ball. Press chopped parsley into cheese and decorate with chopped pimiento. Makes about 3 1/2 cups. Serve with crackers, chips, etc. Can be frozen.

CHEESE DIP (Hot)

Laurene Kincade

- 2 lb. Velveeta
- 1 (8 oz.) sharp Cheddar cheese
- 1 large onion (chopped)

- 1 T. Worcestershire sauce
- Dash garlic powder
- 1 small can tomato sauce

Mix all together until cheese is melted. Serve warm with tortilla and taco chips.

TUNA DIP FOR VEGETABLES

Beryl Moore

- 1 pkg. (3 oz.) cream cheese (softened)
- 1 c. commercial sour cream
- 1 can (6 1/2 or 7 oz.) tuna (drained and flaked)
- 1/4 c. stuffed olives (chopped)

- 2 T. chives (optional)
- 2 tsp. horseradish
- 1 tsp. Worcestershire sauce
- 1/4 tsp. salt

Blend cream cheese and sour cream until fluffy. Add remaining ingredients. Blend gently but thoroughly. Chill 2 hours to blend flavors. Serve as dip for vegetable crackers or chips. Makes 2 cups.

CRABMEAT DIP

Grace Rinehart

- 1 (8 oz.) pkg. cream cheese (softened)
- 1 (6 1/2 oz.) can or frozen crabmeat (flaked)
- 2 T. onion (finely chopped)
- 1/2 tsp. horseradish (cream style)

- 1/4 tsp. salt
- Dash of pepper
- 1 T. of milk
- Little lemon juice

Blend well. Bake at 375° for 15 minutes.

PIQUANT DIP

Beryl Moore

- 1/2 c. cottage cheese
- 1 c. commercial sour cream
- 1 hard cooked egg (finely chopped)
- 1/4 c. green pepper (minced)
- 1 T. catsup

- 1 1/2 tsp. horseradish
- 1 tsp. Worcestershire sauce
- 1/2 small clove garlic (minced)
- 1/2 tsp. dry mustard
- 1/2 tsp. salt

Mix cottage cheese and sour cream. Stir in remaining ingredients. Cover and chill 2 hours to blend flavors. Serve as dip for crackers, chips and vegetables. Makes 1 1/2 cups.

Lynn Stangl

DILL DIP

- 1 c. mayonnaise or Miracle Whip 2 tsp. parsley flakes
 1 c. sour cream 1 1/2 tsp. dried dill weed
 1 tsp. onion flakes 1 1/2 tsp. Beau monde
- Mix and chill several hours to blend flavors. Good for vegetables and chips.

Margie Rinehart

EASY DIP FOR RAW VEGETABLES

- 2 c. Hellmann's mayonnaise 4 T. soy sauce
 4 T. instant onion
- Use fresh raw vegetables for dipping. Especially good with celery, carrot, cucumber and radish.

Rita Neitderhisar

VEGETABLE DIP

- 1 carton sour cream 1 T. Beau monde seasoning
 1 c. Hellmann's Miracle Whip 1 T. parsley flakes
 (no substitute) 1 T. onion
 1 T. dill weed (ground) (minced)
- Mix all together. Carrot sticks, cauliflower buds, celery sticks, cucumber slices or small red tomatoes may be used to dip into dip.

Jeanne Anderson

VEGETABLE DIP

- 1 carton sour cream 1 T. Beau monde seasoning
 1 c. Hellmann's mayonnaise 1 T. parsley flakes
 1 T. dill weed 1 T. onions (minced)
- Mix all together.

Diane Thomas

VEGETABLE DIP

- 1 c. sour cream 1 T. onion flakes
 1 c. Hellmann's mayonnaise 1 T. Beau monde Spice Island
 1 T. parsley flakes 1 T. dill weed
- Mix all ingredients well and refrigerate overnight.

Ruth Alberts

RAW VEGETABLE DIP

- 1 c. salad dressing 1/2 c. honey
 1/2 c. ketchup 1 tsp. garlic powder
 1/4 c. Wesson oil
- Mix well and serve with raw vegetables. Very good and nourishing.

HOT DOG FONDUE

Jeanne Anderson

- 1 jar plain mustard
1 jar red currant jelly
Serve hot in fondue.

Hot dogs

PIZZA STYLE FONDUE

Charlotte Young

- 1/2 c. onion (chopped) 1 1/2 tsp. oregano
1/2 lb. ground beef 1/4 tsp. garlic powder
2 (10 1/2 oz.) cans pizza sauce 2 1/3 c. Cheddar cheese
1 T. cornstarch (grated)
1 1/2 tsp. fennel seed French bread or English muffin
- Brown onion and beef in fondue. Reduce heat to 300 degrees and add pizza sauce, cornstarch, fennel seed, oregano, garlic powder. Stir and heat until mixture reaches a boil and thickens. Add cheese a third at a time and stir until melted after each addition. Use French bread cubes or toasted English muffin cubes as dippers.

HOT CRABMEAT SPREAD

Mary Ann Sevcik

- 3 lg. pkgs. cream cheese 1 sm. onion (finely chopped)
3 cans crabmeat (drained, Juice of 1 lemon
save liquid) 1 tsp. paprika

Beat cream cheese using liquids as needed from crab after onion and lemon have been added. Put in baking dish, add paprika and bake at 350 degrees for 40 minutes. Keep warm while serving in chafing dish.

This recipe may be decreased proportionately according to your needs.

GRANOLA

Phyllis Goerdts

- 1 c. boiling water 10 c. old fashioned rolled oats
1/2 c. brown sugar 1/2 c. wheat germ
1/2 c. honey 1/2 c. sunflower seeds
1/2 c. salad oil 1/2 c. sesame seeds (coconut, nuts
1 T. vanilla raisins or dried fruit may also
1 tsp. salt be added)

Add sugar, honey, salad oil, salt and vanilla to boiling water. Stir and remove from heat. In large roaster combine oats, wheat germ and seeds. Pour liquid over oats and stir well. Turn out on cookie sheets and bake, stirring every 15 minutes. Temperature 275 degrees. Bake 1 to 1 1/2 hours.

GRANOLA

Pam Simmons

- | | |
|--------------------|------------------|
| 2 c. oatmeal | 1/4 c. honey |
| 1/2 c. brown sugar | 1/3 c. oil |
| 1/2 c. coconut | 1/2 tsp. vanilla |
| 1/2 c. raisins | |

Mix all ingredients except raisins and put on jelly roll pan. Bake at 350° for 15 - 20 minutes. Stir every 5 minutes. Add raisins the last 5 minutes. Cool on wax paper.

PICKLED CHICKEN WINGS

Jeanne Anderson

- | | |
|---------------------------|-----------------------------|
| 3 or 4 lbs. chicken wings | 2 drops Tabasco (approx.) |
| 2 c. water | 6 tsp. whole pickling spice |
| 1 tsp. salt | 1/4 c. sugar |
| 1/2 tsp. Ac'cent | 2 c. vinegar |

Cook until tender in water, salt and Ac'cent, add vinegar, sugar and spices. Simmer 15 minutes. Cool and refrigerate.

PICKLED FISH

Erma Novak

- | | |
|-----------------|------------|
| 3 parts water | Sugar |
| 2 parts vinegar | (to taste) |
| Pickling spices | Fish |

Bring water, vinegar, spices and sugar to a boil. Put in fish and simmer 8 minutes or until done.

PALATSCHINKEN (Austrian Pancakes)

Carroll Proctor

- | | |
|--------------|-----------------------------------|
| 3 eggs | 1 1/2 c. all-purpose flour (sift) |
| 1 c. milk | 1 c. Club Soda |
| 1 tsp. sugar | Butter <u>or</u> margarine |

Beat eggs, milk, sugar and flour; let stand 30 minutes. Just before cooking, stir in Club Soda. Brush seven inch crepe pan with butter or margarine, spoon in two or three tablespoons of batter, rotating pan so batter coats it evenly and thinly. Cook over medium heat until edges are brown. Loosen edges with knife and turn to brown other side. Makes 16 pancakes. Excellent with apricot-cheese filling, ground walnuts.

CORN MEAL GRIDDLE CAKES

1 c. corn meal
1 T. sugar
1 tsp. salt
2 c. hot water

1 1/2 c. milk
2 c. flour
4 tsp. baking powder
2 eggs

Mix corn meal, sugar, salt with 2 cups hot water. Let meal swell then add milk. When mixture has cooled add flour and baking powder, then eggs. Mix well.

Bake on griddle with heat 350° to 400°. The cakes should be small and thoroughly cooked.

EVER-READY PANCAKE MIX

Genevieve Slocum

4 c. flour
4 T. sugar
4 eggs
4 T. oil
4 T. Karo syrup

2 tsp. soda
8 tsp. baking powder
1 qt. buttermilk
No salt

Mix until well blended. Store covered in refrigerator. Keep for weeks. Makes thin light pancakes.

POTATO WAFFLE

Peg Colony

3 eggs
1 c. flour (sifted)
2 tsp. baking powder
1/2 tsp. salt

1 c. milk
2 T. fat (melted)
2 c. cold, riced potatoes
(cooked)

Beat eggs until light. Add sifted dry ingredients, milk and fat. Mix until smooth. Add potato and mix well. Bake on hot waffle iron. Serves 4.

HOT CHOCOLATE MIX

Diane Perry

1 (8 qt. size) instant milk
1 (6 oz.) size Coffee-Mate
1 c. powdered sugar

1 lb. size instant chocolate
(like Nestle's hot cocoa)

Sift together and store in an airtight container.

To serve: 1/2 cup mix and add boiling water. Very good for large groups.

very good

Margaret Schwegler

EASY PUNCH

- | | |
|----------------------------|-----------------------------------|
| 1 pkg. strawberry Kool-Aid | 1 (6 oz.) can frozen orange juice |
| 1 pkg. cherry Kool-Aid | 1 (6 oz.) can frozen lemonade |
| 2 c. sugar | 1 qt. ginger-ale |
| 3 qts. water | |
- Mix ingredients together. Just before serving, add 1 quart ginger-ale.

Connie Edmonds

EASY PARTY PUNCH

- | | |
|----------------------------|----------------------------|
| 1 pkg. cherry Kool-Aid | 3 qt. water |
| 1 pkg. strawberry Kool-Aid | 1 can (6 oz.) orange juice |
| 2 c. sugar | 1 can (6 oz.) lemonade |
| 1 qt. ginger-ale | |
- Mix together and chill.

Marie Brant

GOLDEN PUNCH

- | | |
|----------------------------|-------------------------------------|
| 4 pkgs. orange Kool-Aid | 1 lg. can frozen lemonade <u>or</u> |
| 4 c. sugar | 1 sm. bottle Realemon |
| 46 oz. can pineapple juice | 7 qts. water |
| 46 oz. can apricot nectar | 3 qts. Golden ginger-ale |
- When ready to serve pour in 3 quarts Golden ginger-ale.
Use crushed ice or ice ring to chill.

Mrs. Eugene Ruth

SLUSH PUNCH

- | | |
|---------------------------------|-------------------------|
| 2 1/2 c. sugar | 1 small can lemonade |
| 5 c. water | 4 c. pineapple juice |
| 4 <u>or</u> 5 bananas (blended) | 4 (16 oz.) bottles 7-Up |
| 2 sm. cans frozen orange juice | |
- Heat sugar and water to dissolve. Blend bananas and add syrup and all the juices. Then strain. Put this in container and freeze until it is to be used. Remove from freezer and put in punch bowl and add the 7-Up. This is slush and no ice ring is needed.

*or Banana
delight
very good*

STRAWBERRY-CRANBERRY PUNCH

Jonna Lininger

- | | |
|-----------------------------------|-------------------------------|
| 2 c. strawberries | 1 (6 oz.) can frozen lemonade |
| (pureed in blender) | 3 c. water |
| 1 (3 oz.) pkg. strawberry gelatin | 1 qt. cranberry juice |
| 1 c. boiling water | 1 qt. ginger-ale |
- Dissolve gelatin in boiling water. Stir in lemonade until all melted. Add water, cranberry juice and strawberry puree. Pour over ice. Add ginger-ale. Makes 3 1/2 quarts.

Joan Beers

SPICE TEA

1 tsp. whole allspice
 1 1/2 tsp. stick cinnamon
 2 T. tea
 1 1/2 tsp. whole cloves
 1 1/2 tsp. ginger

1 can (6 oz.) frozen orange
 1 can (6 oz.) frozen lemon
 1 can (6 oz.) frozen grape
 4 qts. water
 2 c. sugar

Tie in a bag allspice, cinnamon, tea, cloves and ginger; boil for 10 minutes with 2 1/2 quarts water. Add orange, lemon and grape juices. Add 4 more quarts water and 2 cups sugar. Boil 10 minutes. Keep refrigerated till needed. (Aging improves it.) Heat again as needed.

DUTCH PEA SOUP

Mrs. Corrie Van Mantgem

1 lb. split green peas
 1 leftover ham bone with
 some meat
 3 qts. water
 Salt and pepper (to taste)
 1 1/2 c. celery (diced)

3 med. onions (diced fine)
 3 potatoes (peeled and diced)
 2 carrots (peeled and
 sliced thin)
 Parsley (to taste)
 1 c. milk

Cover peas completely with cold water and soak overnight. Cook with ham bone in fresh water to cover for 2 hours. Add salt and pepper to vegetables and cook for 1 hour longer or until everything is tender. Add parsley and milk and cook for 10 more minutes.

Serves 6 hungry people.

POTATO SOUP

Mona Ball

(Penn Elem. Teacher)

6 potatoes
 1 medium onion
 2 eggs

1 c. flour
 4 c. milk
 Salt and pepper (to taste)

Peel and cut up potatoes in very small pieces. Cover generously with water and bring to boil. Cut up onion may be added now after which the 2 eggs are added to the flour and stirred together to form dumplings and then added to the boiling mixture, stirring constantly. Lastly add milk and heat to desired temperature. Cook 45 minutes. Serves 6.

Helen Davis

TOMATO SOUP

1 pk. tomatoes
 2 onions
 2 sweet peppers
 1 bunch summer celery
 8 T. flour

2 T. salt
 1 tsp. pepper
 2 T. sugar
 2 onions(minced very fine)
 8 T. butter

Cook tomatoes, onions, peppers and celery together. Rub through colander. To each gallon of pulp add amount of salt, pepper and sugar above. Brown minced onions in butter, blend in flour and add to soup for thickening. This gives a creamy body. Boil and seal up.

A HAPPY HOME RECIPE

4 c. love
 3 c. forgiveness
 5 spoons hope
 4 qts. faith

2 c. of loyalty
 1 c. friendship
 2 T. tenderness
 1 barrel laughter

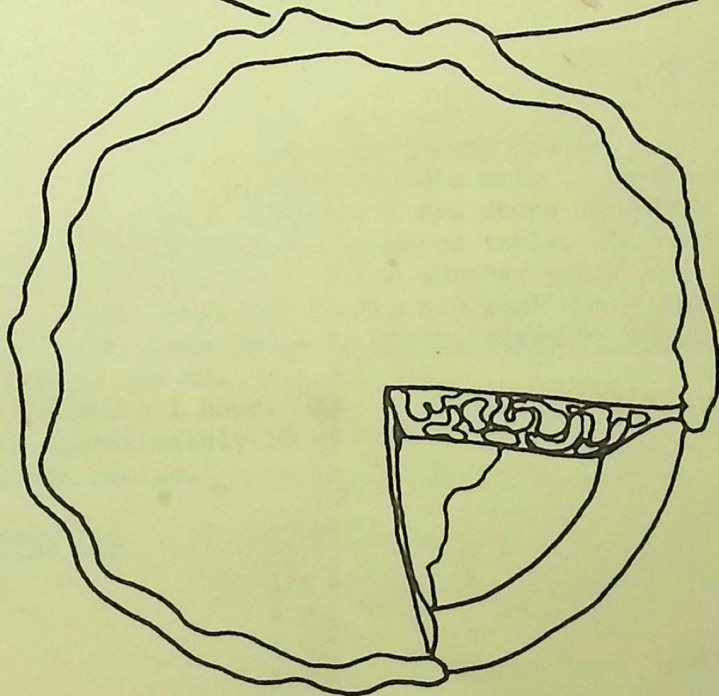
Take love and loyalty and mix it thoroughly with faith. Blend it with tenderness and understanding. Add friendship and hope. Sprinkle abundantly with laughter. Bake it with sunshine. Serve daily with generous helpings.

ADDITIONAL RECIPES

Noodles -
 2 1/2 cups flour + 4 eggs - 1 tsp. salt.
 mix to-gther well, should be real stiff. Roll out,
 let partially dry then cut.
 If eggs are quite large you might have to add
 a little more flour. That can be kneaded in.

Punch. -
 2 pkgs cherry Kool-Aid mixed as directed but leave
 out 1 qt water for the 2 pkgs.
 1 large can frozen lemonade mixed as directed
 1 " " " orange juice " " "
 1 bottle 48oz Cranberry cocktail
 1 can (large or tall) pineapple juice
 1 tall can grapefruit juice (optional)
 1 large bottle 7-up.
 mix all together with exception of 7-up
 + add that as ready to serve. 1/2 cup sugar + 2 qt water
 I mix Cherry Kool-Aid ~~as per directions~~
 & put into a 2 qt plastic ice cream container &
 freeze for the ice. The punch will not become
 diluted. 2 containers is usually enough. I also
 add a few ice cubes to start to chill the
 punch faster.

PIES
AND
CAKES



Turtle Cake - Agda Alt

Melt together & cool:

1 can sweetened condensed milk

1 pkg (35) caramels

Stir in 1 c chopped pecans & set aside.

Mix a German chocolate cake mix as per directions.

Put $\frac{1}{2}$ batter in 9 x 13" pan. In preheated 350 degree oven bake this for 15 minutes. Cool 10 min.

Spread caramel mixture over cake, then the remainder of cake batter. Bake at 350 degrees for 25 min.

Serve with whipped topping or ice cream.

Libby's Famous Pumpkin Pie Recipe

2 eggs, slightly beaten

1 can (16 oz.) Libby's

Solid Pack Pumpkin

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon salt

1 teaspoon ground
cinnamon

$\frac{1}{2}$ teaspoon ground ginger

$\frac{1}{4}$ teaspoon ground cloves

1 can (13 fl. oz.) evaporated milk

OR $1\frac{2}{3}$ cups half 'n half

1 9-inch unbaked pie shell with
high fluted edge*

Preheat oven to 425°F. Combine filling ingredients in order given; pour into pie shell. Bake 15 minutes. Reduce temperature to 350°F. and bake an additional 45 minutes or until knife inserted into center of pie comes out clean. Cool; garnish, if desired, with whipped topping.

PIES

PIE CRUST

Ruth Lininger

- | | |
|---------------------|----------------|
| 1 tsp. salt | 1 egg |
| 3 c. flour | 1 tsp. vinegar |
| 1 1/4 c. shortening | 5 T. water |

Cut shortening into flour and salt. (A little less shortening needed if lard is used.) Add egg, beaten with a fork in a cup, vinegar and water and mix lightly. This makes 4 or 5 crusts.

PIE CRUST

Nell Fuhrmeister

- | | |
|-------------------|-------------------|
| 2 1/4 c. flour | 1/4 c. cold water |
| 1 tsp. salt | 1 tsp. vinegar |
| 3/4 c. shortening | |

Sift together flour and salt and take out 1/4 cup of mixture. Cut shortening into flour and salt. Stir the remaining 1/4 cup of mixture into water and vinegar. Mix gently and lightly. Roll out.

EASIEST EVER PIE CRUST

Mrs. Antone Wagner

- | | |
|--|---------------------------------|
| 1 c. flour | 1/4 tsp. salt |
| 1 1/2 c. salad oil ^{1/4 c} | 1/4 tsp. baking powder |
| (not peanut oil) | 3 2 1/2 T. cold milk |

Stir thoroughly together. Sprinkle a few drops of water on table, lay a piece of wax paper on dampened table. Pat the dough out and lay on the wax paper. Place another piece of wax paper on top of dough, roll out to fit a 9 inch pie plate. Remove top wax paper and place dough in plate, removing the wax paper it was rolled out on.

Fruit pies bake about 1 hour. Bake empty crust until brown; 400 degrees approximately 15 minutes. For a double crust pie, double the recipe.

DOUBLEGOOD BLUEBERRY PIE

Beth Saxton

- | | |
|-------------------|------------------|
| Pie shell (baked) | 1/4 c. water |
| 3/4 c. sugar | 4 c. blueberries |
| 3 T. cornstarch | 1 T. butter |
| 1/8 tsp. salt | 1 T. lemon juice |

Continued Next Page.

DOUBLEGOOD BLUEBERRY PIE (Continued.)

Combine sugar, cornstarch and salt in saucepan. Add water and 2 cups blueberries. Cook over medium heat, stirring constantly till thickened and clear. Remove from heat and stir in butter and lemon juice. Cool. Place remaining 2 cups blueberries in pie shell. Top with cooked berry mixture. Chill. Serve garnished with whipped cream.

BUTTERSCOTCH PIE FILLING

Laurene Kincade

1/4 c. oleo	2 c. <u>plus</u> 2 T. milk
1 1/4 c. dark brown sugar	3 egg yolks
1/8 tsp. salt	1/2 tsp. vanilla
1/3 c. flour	1 T. firm oleo
1 T. cornstarch	

Melt oleo in saucepan. Stir in 1/2 of sugar. Heat stirring constantly until thick and smooth. Boil 1 minute. Remove from heat. Blend remaining sugar and next 3 ingredients and stir into hot liquid. Slowly stir in half milk to keep smooth. Then add remaining milk. Cook until thick 5 or 6 minutes. Remove from heat. Beat yolks well and quickly stir in about 1/2 cup hot mixture.

Then return to saucepan and cook 2 minutes longer. Remove from heat and add vanilla and butter. Cool. Pour into baked pie shell. Good with a Cool Whip topping if you prefer.

CHERRY PIE

Marie Warson

1 graham cracker crust	Cherry pie filling <u>or</u>
8 oz. pkg. cream cheese	pineapple <u>or</u> blueberry
1 pkg. Dream Whip <u>with</u> the milk	

Whip the cream cheese and Dream Whip till fluffy. Pour in cooled crust. Pour cherry filling over this. Chill.

CHERRY CHEESE PIE

Joan Beers

1 sm. pkg. (3 oz.) cream cheese	1/3 c. lemon juice
1 can sweetened condensed milk	1 can cherry pie filling (2 1/2 c.)

Beat cheese till fluffy, add milk, beat well again. Stir in lemon juice till thick and creamy. Pour into graham crust. Spread filling over top and chill.

Continued Next Page.

CHERRY CHEESE PIE (Continued.)

GRAHAM CRUST:

- 1 1/2 c. graham cracker crumbs 1/2 c. butter
 1/2 c. powdered sugar (melted)

Mix and press into 9 - 10 inch pan. Sprinkle lightly with cold water and bake at 300° for 8 minutes.

BISHOP'S PIE

- 1 pkg. French vanilla instant 1 3/4 c. milk
 pudding 1 tsp. vanilla
 1 pkg. chocolate fudge instant 2 c. vanilla ice cream
 pudding

Combine all ingredients in mixing bowl. Beat at low speed 2 minutes. Turn into graham cracker crust. Top with whipped topping. Curl chocolate over topping. Chill before serving.

CHOCOLATE CHIFFON PIE

Sylvia Neitderhisar

- 1 envelope unflavored gelatin 1/2 c. water
 3 egg yolks 3 egg whites
 1/3 c. sugar 1/2 c. sugar
 1/4 tsp. salt 1 (9 in.) baked pastry shell
 1 tsp. vanilla (cooled - can be graham
 2 (1 oz.) sq. unsweetened cracker crust)
 chocolate

Soften gelatin in 1/4 cup cold water. Beat egg yolks till thick and lemon colored. Gradually beat in the 1/3 cup sugar; add salt and vanilla. Combine chocolate and 1/2 cup water; stir, over low heat till blended. Add softened gelatin; stir to dissolve. Immediately beat chocolate mixture into egg yolks. Chill stirring occasionally, till mixture is partially set.

Beat egg whites to soft peaks, gradually add 1/2 cup sugar, beating to stiff peaks. Fold small amount of egg whites into chilled chocolate mixture. Then spoon about 1/2 of the chocolate mixture over remaining egg whites; fold in just till blended. Repeat with remaining chocolate. If necessary, chill till mixture mounds when spooned. Pile into cooled shell. Chill till firm. Top with whipped cream. Garnish with grated milk chocolate Hershey bar.

You can cut meringue neatly by coating knife lightly with butter.

CHOCOLATE PIE

Helen Davis

3/4 c. oleo	3 whole eggs
1 1/8 c. sugar	Dream Whip
5 1/4 T. cocoa	Pie shell
3/4 tsp. vanilla	(baked)

Cream butter and sugar until fluffy, add cocoa and vanilla, beat well. Add 1 whole egg at a time and beat for 5 minutes after each egg. Pour in baked pie shell, top with Dream Whip.

CHOCOLATE PIE

Gladys Probasco

1 pkg. instant vanilla	1 pkg. instant chocolate pudding
pudding and pie mix	and pie mix
	2 c. milk

Beat until smooth. Add enough vanilla ice cream to make a quart. Pour into baked pie shell. Serve with whipped cream. Makes 6 servings.

CHOCOLATE PIE

Nell Fuhrmeister

1 1/2 c. milk	1 tsp. butter
2 eggs	2 heaping T. cornstarch
1/3 c. cocoa	1/8 tsp. salt
1 c. sugar	2 tsp. vanilla

Heat milk and butter, in part of the milk dissolve sugar, cocoa and cornstarch. Add well beaten egg yolks. Pour into hot milk and cook until thick. Frost with meringue.

FRENCH SILK PIEMary Purcell
(Choir Dir.)

3/4 c. sugar	1 oz. chocolate (melted)
1/2 c. butter	Vanilla
2 eggs	8 inch pie shell

Cream sugar and butter, add eggs, one at a time, beating 5 minutes after each egg is added. Add 1 ounce melted and cooled chocolate to above and also 1 teaspoon vanilla, mix well. Pour into baked or crumb crust. This is a very rich dessert. Chill several hours and decorate with whipped cream or chocolate shavings.

VANILLA COCONUT PIE

Erma Sentman

4 eggs
2/3 c. sugar
1/2 tsp. salt
2 1/4 c. milk

1 T. pure vanilla
4 oz. shredded coconut (divided)
1 (9 in.) pastry shell
(unbaked)

Lightly beat eggs. Add sugar, salt, milk and vanilla. Blend. Set aside 1/4 cup coconut. Add remaining coconut into egg mixture. Turn into pastry shell. Sprinkle reserved coconut on top. Bake in preheated 425 degree oven for 20 minutes. Reduce oven temperature to 350 degrees and bake 15 - 20 minutes longer. Cool.

COCONUT PIE

Agda Alt

3 eggs (beaten)
1 1/2 c. sugar *Scut this down to 1 cup*
1/2 c. butter or margarine
(melted)
1/4 tsp. salt

1 tsp. vanilla
3 tsp. lemon juice
1 c. coconut (flake)
1 pie shell
(unbaked)

Mix all ingredients together, pour into an unbaked pie shell and bake at 350 degrees approximately 1 hour. Keeps well in refrigerator for several days. FREEZES BEAUTIFULLY.

CREAM PIE

Nell Endsley

1 pkg. instant vanilla pudding
1 1/3 c. milk

1 pkg. Dream Whip
Coconut

Have Dream Whip ready. Mix instant pudding and as it begins to set mix in Dream Whip. Be sure to leave some Dream Whip for the top. Brown coconut in the oven and cover top of pie.

CUSTARD PIE

Hazel Bowman

2 c. milk
1 stick oleo
3/4 c. sugar

1/2 c. flour
1 tsp. vanilla
4 eggs

Put in blender and mix. Put in greased 9 inch piepan. Bake approximately 30 minutes, test with silver knife.

Frances Martin

CUSTARD PIE

3 eggs or 6 egg yolks
 1/2 c. sugar
 1/4 tsp. salt
 1/4 tsp. nutmeg

1/2 tsp. vanilla
 2 c. milk
 (scalded)
 1 (9 in.) pie shell (unbaked)

Beat eggs slightly and combine with sugar, salt, nutmeg and vanilla, slowly add scalded milk, mix well and pour into 9 inch unbaked pie shell. Bake at 450° 10 minutes, then 325° about 25 minutes or until mixture doesn't stick to knife. Serve hot or cold.

CUSTARD PIE

Nell Fuhrmeister

4 eggs (beaten)
 1/2 c. sugar
 1/4 tsp. salt

1 tsp. vanilla
 2 1/2 c. milk (scalded)
 1 (9 in.) pie crust (unbaked)

Mix eggs, sugar, salt and vanilla. Slowly stir in hot milk. Pour in pastry shell at once, dash with a little nutmeg. Bake at 475° 5 minutes then reduce heat to 425° and bake 10 minutes more. Bake on lowest rack in oven.

MY MOTHER'S CUSTARD PIE

Elma Colony

3 c. milk
 3 eggs

1/2 c. sugar
 Nutmeg

Heat milk, eggs and sugar. Pour into unbaked pie shell. Sprinkle with nutmeg. Start with hot oven to set the crust. Turn heat down to finish. Test with toothpick till it comes out clean.

CONCORD-GRAPE PIE

Roberta Simmons

4 c. concord grapes
 1 c. sugar
 1/4 c. flour
 1/4 tsp. salt
 1 T. lemon juice

1 1/2 T. butter (melt)
 1 (9 in.) pastry shell (unbaked)
 1 open weave pastry shell
 (for top - unbaked)

Slip skins off grapes, set skins aside, bring pulp to boiling point, reduce heat, cook 5 minutes. Press through sieve to remove seeds. Combine sugar, flour, salt, lemon juice, butter, pulp, mix well then add skins, pour into pie shell which has been covered well on the bottom with minute tapioca. Add top crust. Bake 15 minutes at 425°, reduce to 350° 45 minutes longer.

LEMON OR LIME PIE

Ruth Rarick

- | | |
|-----------------------------------|----------------------------------|
| 1 can lemon concentrate <u>or</u> | 1 (6 oz.) container of Cool Whip |
| lime concentrate | 1 graham cracker crust |
| 1 can Eagle Brand milk | |

Mix the concentrate and condensed milk together. Fold in Cool Whip. Pour in crust and refrigerate. If lime concentrate is used add a little green coloring. Serves 6.

LEMON MERINGUE PIE

Helen Davis

- | | |
|-----------------------------|-------------------------------|
| 1 box My-T-Fine pie filling | 3 egg yolks (slightly beaten) |
| 1/2 c. sugar | 9 inch pie shell |
| 1/2 c. cold water | 2 1/2 c. water |

MERINGUE:

- 3 egg whites
5 T. sugar

1/8 tsp. cream of tartar

Empty contents of package into saucepan, add sugar, 1/2 cup water and eggs. Mix until smooth. Stir in 2 1/2 cups water. Cook over medium-high heat, stirring constantly until mixture comes to full boil. Remove from heat, cool 5 minutes, stirring 2 or 3 times, pour into pie shell, cool 10 minutes before topping with meringue. Beat egg whites, and tartar until very soft peaks form, gradually add sugar. Spread on pie, being sure to seal to baked crust. Brown in 375° oven for 8 - 10 minutes.

KEY LIME PIE

Jeanne Long

- | | |
|-------------------------------|------------------|
| 1 pie shell (baked) | 3 egg whites |
| 5 egg yolks | 1 c. heavy cream |
| 1 can (14 oz.) condensed milk | (whipped) |
| 3/4 c. fresh lime juice | |
| (preferably from Key limes) | |

Preheat oven to 350°. Beat egg yolks 3 - 5 minutes until thick, slowly beat in milk then lime juice. In another bowl beat egg whites until they form soft peaks. Fold gently but thoroughly into egg yolk mixture. Spoon at once into cooled pie shell. Bake in middle of oven 20 minutes or until firm. Chill in refrigerator and spread whipped cream over top before serving.

MINCEMEAT PIE

Elma Colony

- | | |
|-----------------------|-----------------|
| 6 c. apples (chopped) | 2 c. raisins |
| 2 c. meat (chopped) | 2 c. currants |
| 4 c. cider | 1 tsp. cloves |
| 1 c. molasses | 4 tsp. cinnamon |
| 3 c. sugar | 2 c. meat broth |

Mix all ingredients together. I use more apple sometimes. I like to boil bone but do use hamburger or ground chuck. This can also be frozen or canned. I double and can for Christmas for appreciative boys.

PEACH GLAZE PIE

Laurene Kincade

- | | |
|---------------------|--------------------|
| Pie shell (baked) | 1 tsp. lemon juice |
| 5 large peaches | 2 T. cornstarch |
| 1/2 to 3/4 c. sugar | 2 T. butter |

Peel and slice peaches, add sugar and lemon juice, refrigerate until juicy. Pour off juice, add water to make 1 cup. Heat with cornstarch stirring until clear. Add butter. Stir in peaches and pour into crust and chill. Add whipped cream before serving.

PECAN PIE

Ruth Lininger

- | | |
|-----------------------|---------------|
| 1/2 c. sugar | 1/4 tsp. salt |
| 1/4 c. oleo | 3 eggs |
| 1 c. light corn syrup | 1 c. pecans |

Cream oleo and sugar; add syrup, salt; beat well. Beat in eggs, one at a time; add pecans. Pour into 9 inch pastry lined pan.

Bake at 350° 1 hour or until knife comes out clean.

KENTUCKY PECAN PIE

Iris Scott

- | | |
|-----------------------------------|--------------------------------|
| 1 c. white corn syrup | 1 tsp. vanilla |
| 1 c. dark brown sugar | 3 whole eggs (slightly beaten) |
| 1/3 tsp. salt | 1 heaping c. whole pecans |
| 1/3 c. butter <u>or</u> margarine | (shelled) |
| (melted) | |

Combine syrup, sugar, salt, butter, vanilla and mix well. Add slightly beaten eggs. Pour into a 9 inch unbaked pie shell. Sprinkle pecans over all. Bake in preheated 350° oven for approximately 45 minutes. Top with whipped cream or ice cream.

PECAN PIE

Ellen Colony

3/4 c. granulated sugar 3 eggs
 2 T. flour 1/2 c. evaporated milk
 1 tsp. salt 1 c. pecans
 1 c. dark corn syrup 1 tsp. vanilla

Mix together the sugar, flour and salt. Stir in the corn syrup. Beat in the eggs one at a time. Mix in the evaporated milk, pecans and vanilla. Bake at 375° F. for 50 minutes.

This pie is good but not as rich as some pecan pies.

MRS. GARDNER'S TEXAS PECAN PIE

Nell Fuhrmeister

3/4 c. brown sugar 1/8 tsp. salt
 4 T. butter 1 tsp. vanilla
 1 c. light corn syrup 1 c. pecans (shelled)
 3 eggs (beaten) 1 (9 in.) piepan

Cream butter and sugar thoroughly; add eggs, syrup and salt; mix well and add vanilla and pecans, pour in piepan lined with pastry and bake 45 - 50 minutes at 350° until firm. Good hot or cold, keeps well in a cool place (375° aluminum pan).

TOP SECRET PINEAPPLE PIE

Agda Alt

3 large eggs 1 (9 in.) pie crust
 3/4 c. sugar (unbaked)
 1 (No. 2) can crushed pineapple 4 T. butter or oleo

In a bowl, mix eggs, sugar and pineapple well. Pour into pie shell. Bake at 350 degrees 45 minutes or until firm. When almost finished baking, melt the butter in a saucepan and let it brown slightly. Spoon onto top of pie just as soon as it comes out of oven.

PINEAPPLE CHEESE PIE

Charlotte Young

1 envelope unflavored gelatin 1 T. lemon juice
 1/4 c. cold milk 1 c. heavy cream
 1/2 c. milk (heated to boiling) 1 can (8 3/4 oz.) cr. pineapple
 2/3 c. sugar with syrup
 1/8 tsp. salt 9 in. crumb crust (or enough
 1 pkg. (8 oz.) cream cheese vanilla wafers crushed to
 (cut in pieces) make crust)

Continued Next Page.

PINEAPPLE CHEESE PIE (Continued.)

Sprinkle gelatin over cold milk in blender top. Allow to stand a few minutes to soften. Add boiling milk, cover and blend until gelatin is dissolved. Stop blender and add sugar, salt, cream cheese, lemon juice and heavy cream. Cover and process until smooth. Then add pineapple and syrup. Turn on and off quickly to mix thoroughly. Then pour into a crumb crust. Chill until firm - about 3 hours. Yield: one 9 inch pie.

FLUFFY PISTACHIO ORANGE PIE

Marie Brant

CRUST:

- | | |
|----------------------------------|-----------------------------------|
| 1 1/4 c. chocolate wafer crumbs, | 1/4 c. sugar |
| vanilla wafers <u>or</u> graham | 1/4 c. butter <u>or</u> margarine |
| crackers | (melted) |

FILLING:

- | | |
|--------------------------------|---------------------------------|
| 2 1/4 c. cold milk | 1/2 tsp. orange rind |
| 1 envelope whipped topping mix | (grated) |
| 1 pkg. pistachio pudding | Orange slices (mandarin) (opt.) |

Combine wafer crumbs and sugar and mix in butter and press firmly on bottom and sides of a 9 inch piepan, bake at 375° for 8 minutes. Cool well.

For filling combine milk, topping mix and orange rind in a deep narrow bottom bowl. Beat and mix well slowly until well blended, increase speed until it forms peaks about 3 to 6 minutes, spoon in pie shell. Chill about 3 hours or freeze until firm. Garnish with prepared whipped mix and top with mandarin orange slices, if desired, when ready to serve. Drain oranges well.

PUMPKIN CREAM PIE

Peg Colony

GRAHAM CRACKER CRUST:

- | | |
|--------------------------------|----------------------|
| 1 1/2 c. graham cracker crumbs | 1/4 tsp. cinnamon |
| 1/4 c. sugar | 1/3 to 1/2 c. butter |
| 1/8 tsp. salt | (melted) |

FILLING:

- | | |
|-------------------------|-----------------|
| 1 qt. vanilla ice cream | 1/4 tsp. nutmeg |
| 1 c. canned pumpkin | 1/4 tsp. salt |
| 1/2 c. brown sugar | Pecan halves |
| 1 tsp. cinnamon | |

Continued Next Page.

PUMPKIN CREAM PIE (Continued.)

Combine cracker crumbs, sugar, salt, cinnamon and butter to make crust. Chill until firm. Stir ice cream to soften, add pumpkin and remaining ingredients. Mix until smooth. Pour into crust. Freeze 4 - 5 hours (trim top with swirls of pecans).

Beverly Cushing

PUMPKIN PIE

1/2 c. white sugar
1/2 c. brown sugar
1 1/2 tsp. cinnamon
1/2 tsp. nutmeg
1/2 tsp. ginger
1/2 tsp. allspice

1/2 tsp. cloves
1/2 tsp. salt
1 1/2 c. canned pumpkin
1 2/3 c. evaporated milk
2 eggs

Mix together; for 9 inch pie shell bake 425° 15 minutes,
350° 35 minutes.

Elma Colony

PUMPKIN PIE

1 c. pumpkin
1 egg (beaten slightly)
1 T. flour
2/3 c. sugar
Pinch of salt
1 tsp. cinnamon

1/2 tsp. ginger
1/4 tsp. allspice
1 c. milk (for richer pie use
part cream)
1 lg. can of pumpkin

Makes 3 nice pies.

Mix all ingredients and put in unbaked pie shell.

Effie Myers

RAISIN CREAM PIE

2/3 c. sugar
1/3 c. water
2 c. evaporated milk or 1 can
and 1/4 c. milk with 2 T.
cornstarch

2 egg yolks
1 c. raisins
1 tsp. cinnamon
9 in. pie shell

Boil hard sugar and water. Add evaporated milk. Beat egg yolks. Cook with above ingredients until done. Add raisins, cinnamon. Pour into 9 inch baked pie shell. Use the egg whites for meringue.

Ruth Rarick

CREAM RHUBARB PIE

1 c. sugar
3 T. flour
Salt

1 c. cream (coffee cream)
Rhubarb
Cinnamon

Fill unbaked crust $\frac{2}{3}$ full of rhubarb cut in thin slices. Pour above mixture over rhubarb. Add a little salt. Sprinkle cinnamon on top. Bake until edge is brown and filling is set. Nine inch pie. Serves 6.

Margie Rinehart

RHUBARB CUSTARD PIE

3 eggs (slightly beaten)
2 $\frac{2}{3}$ T. milk (8 tsp.)
2 c. sugar
4 T. flour

$\frac{3}{4}$ tsp. nutmeg
4 c. rhubarb
9 inch pie shell
(unbaked)

Mix sugar, flour, nutmeg and rhubarb. Put in 9 inch unbaked pie crust. Add milk to eggs and pour over rhubarb mixture. Dot with butter, cover with crust. Bake at 425° for 10 - 15 minutes then 350° for another 45 minutes. If you like put sugar on top crust (sprinkle lightly). May be frozen after baking. Thaw at room temperature. Put in moderate oven to warm through.

Mrs. Ken Grauer

RHUBARB PIE

2 $\frac{1}{2}$ c. rhubarb (sm. pieces)
Pie shell (unbaked)
2 eggs (beaten)
1 $\frac{1}{2}$ c. sugar

6 T. butter or oleo
(melted)
 $\frac{1}{4}$ c. cream or half & half
 $\frac{3}{4}$ c. soda cracker crumbs

Mix eggs, sugar, butter or oleo, cream thoroughly then add crackers and pour over rhubarb in unbaked shell. Bake at 450° for 10 minutes then at 350° for 50 minutes. Serves 8.

Nell Endsley

SODA CRACKER PIE

3 egg whites
1 c. sugar
 $\frac{1}{4}$ tsp. cream of tartar

18 soda crackers
1 c. nutmeats
1 tsp. vanilla

Beat egg whites until stiff and dry. Add sugar, cream of tartar and beat 1 minute. Add coarsely chopped crackers and nuts. Spread in 9 inch or larger pan well greased. Bake 20 minutes at 350° . Top with whipped cream or drained crushed pineapple.

FRESH STRAWBERRY PIE

Barbara Lininger

- | | |
|-------------------------------|--------------------------------------|
| 2 c. fresh whole strawberries | 1 c. hot water |
| 1 c. sugar | 1 (8 <u>or</u> 9 in.) graham cracker |
| 4 T. strawberry gelatin | pie shell |
| 3 T. cornstarch | 1/2 pt. whipping cream |
| | 1/2 c. powdered sugar |

Combine sugar, cornstarch and gelatin in a saucepan and mix well. Add water and boil until clear red and thick, stirring constantly. Cool. Clean and drain berries and arrange in pie shell. Pour cooled mixture over the berries. Refrigerate. Top with whipped cream sweetened with powdered sugar.

FRESH STRAWBERRY PIE

Ginny Mohr

- | | |
|-------------------------|----------------------------|
| 9 in. pie shell (baked) | 3 T. cornstarch |
| 1 1/2 qt. strawberries | 1 T. butter |
| 1 c. sugar | 1 c. heavy cream (whipped) |
| 1/2 c. water | 2 T. powdered sugar |

Clean, wash and drain berries. Place layer of whole berries in shell. Crush enough to make 1 cup. Combine sugar and cornstarch. Add crushed berries and water. Cook over medium heat stirring constantly until mixture reaches a boil. Continue cooking 2 minutes. Mixture will be thickened and translucent (can add red food coloring). Remove from heat and add butter and cool. When cool pour mixture over berries in pie shell and chill at least 2 hours.

Top with whipped cream.

SPECIAL PIE

Make this recipe with extra care.
 It is very successful in the open air.
 Some can be made with all clouds away,
 But oh what a joy on a rainy day.
 A pan is needed, even covered with rust,
 With a paddle to stir helps avoid a crust,
 Take a hand full of clay then a dip of sand
 Fold gently but firmly with either hand.
 With water and clay spread in the pan
 Keep stirring and mixing as fast as you can.
 Molded thin and even when put in the sun
 Yes, surely by noon the pie will be done.

CAKES

HELPS FOR REMOVING CAKE FROM PAN

1. Line bottom of pan with good quality wax paper. Don't need oil or flour. Nothing on the pan sides.
2. Remove baked cake from oven - wait 10 minutes; no more and not much less before removing.
3. Loosen cake from pan sides and turn plate upside down on pan. Turn over and cake will come out on plate.
4. Cool cake a few minutes and peel off wax paper.
5. To frost - cool completely - gently rub off crumbs. Cover with a thin layer of soft frosting and allow to dry. Using thick frosting finish cake as you wish.
6. If you wish to stack layers, cakes must be level.
7. Tuck strips of wax paper around cake to cover plate during frosting - keeps the plate clean.

APPLE SNOW TOPPING

Nell Fuhrmeister

- | | |
|-------------|-------------------------|
| 1 c. sugar | 1 peeled apple (grated) |
| 1 egg white | 1/2 tsp. vanilla |
- Put sugar, egg white and apple in bowl and beat at high speed for a few minutes until it thickens like icing. Cover bowl and keep in refrigerator. It will keep 2 weeks or longer. If egg whites separate after standing, just beat it with a spoon before using. A few drops of food coloring may be added, if desired.

ANGEL FOOD DELIGHT

Margaret Schwegler

- | | |
|---|--|
| 1 sm. can crushed pineapple | 1 angel food cake (broken into small pieces) |
| 1 sm. bottle maraschino cherries (drained <u>and</u> chopped) | 2 pkgs. (3 oz.) lemon Jello |
| 1/2 c. nuts (chopped) | 2 pkgs. strawberry Jello (3 oz.) |

Mix 2 packages lemon Jello according to directions on package. When partially set, mix with pineapple, cherries, nuts and cake.

Pour into large serving dish. Mix the 2 packages strawberry Jello according to directions on package. When partially set, whip and pour over cake mixture.

APPLE CAKE DESSERT

Mrs. Antone Wagner

2 eggs
 1 c. white sugar
 1 c. brown sugar
 1 tsp. salt
 3 c. apples (sliced thin)
 2 c. flour

2 tsp. baking soda
 5 1/2 T. salad oil
 1 tsp. vanilla
 1/2 tsp. cinnamon
 3/4 c. nutmeats

TOPPING:

1 pkg. Dream Whip
 1 pkg. instant vanilla pudding

1 c. milk

Beat eggs, add sugar and mix well. Stir in remaining ingredients (except topping), mix well. Pour into 9x13 inch greased pan. Bake at 350 degrees for 40 - 45 minutes. Cool thoroughly. Spread on topping. Prepare Dream Whip according to directions. Mix pudding and milk well. Combine with Dream Whip and spread on cake. Refrigerate. Serves 12 - 15.

RAW APPLE CAKE

Joan Beers

1 c. sugar
 1/2 c. butter
 1 egg
 1 1/2 c. flour
 1 tsp. soda

1 tsp. cinnamon
 1/4 tsp. salt
 1/2 c. cold coffee
 1/2 c. nuts
 2 c. raw apple (diced)

Cream sugar and butter. Add egg and beat. Sift flour, soda, cinnamon, salt; add alternately with 1/2 cup cold coffee. Add nuts and raw apples. Bake in 7x11x2 inch pan at 350° for 40 minutes. Sprinkle sugar and nuts on top. Needs no other frosting.

APPLE SPICE CAKE

Lila Turnipseed

1 c. sugar
 1/2 c. shortening
 1 egg (beaten)
 1/2 c. cold coffee
 1/2 c. raisins
 1 c. raw apple (cubed)

1 tsp. cloves
 1 tsp. cinnamon
 1 tsp. soda
 1 1/2 c. flour
 1 c. nutmeats or less

Cream the shortening, sugar and eggs. Add the coffee, mix well and sift in the flour, spices and soda. Add the raisins and the apples and nuts, if desired. Mix thoroughly and bake in a 350° oven until done.

APPLE CAKE

2 c. sugar
1 c. shortening
2 eggs
1 c. cold coffee
2 tsp. soda
2 tsp. cinnamon

1/2 tsp. salt
1/2 tsp. nutmeg
1 tsp. vanilla
3 c. flour
3 c. fresh apples

TOPPING:

1/2 c. sugar

1 c. nutmeats

Mix above ingredients together then sprinkle over top 1/2 cup sugar and 1 cup nutmeats. Bake 350 degrees approximately 45 minutes.

Erma Novak

RAW APPLE CAKE

2 c. sugar
1 c. Crisco
3 eggs (1 at a time)
2 1/2 c. flour
1/2 tsp. salt
1 tsp. cinnamon
1 tsp. cloves

1 tsp. allspice
2 T. cocoa
1 c. pecans
2 c. raw apples (diced)
1/2 c. water
1 tsp. soda
1 tsp. vanilla

Cream sugar and shortening, add eggs (one at a time). Add dry ingredients alternately with water. Add nuts and apples. Bake 1 hour 15 minutes at 325° oven.

LaRae Rudin

FRESH APPLE CAKE

1 c. Wesson oil
2 c. sugar
2 eggs (beaten)
1 c. nuts (chopped)
1 tsp. salt

1 tsp. soda
3 c. flour
1 tsp. cinnamon
3 c. apples
(chopped)

Mix all together in large bowl. Bake on greased cookie sheet with sides. Before baking place on top a mixture of 4 tablespoons sugar and 1 teaspoon cinnamon. Bake 1 hour at 300°.

For a moister cake, when using a mix, add 1/4 cup salad oil and 1/4 cup white syrup to the cake, otherwise mix as directed.

APPLE CAKE

1 c. oil
 2 c. sugar
 2 tsp. cinnamon
 2 tsp. vanilla
 2 eggs
 1 tsp. salt
 3 c. flour
 2 tsp. baking soda

1 tsp. cream of tartar
 1/2 tsp. allspice
 1/2 tsp. ginger
 1 tsp. nutmeg
 6 - 8 apples (sliced and chopped)
 1 c. pecans
 2 T. dark rum
 (optional)

Mix all ingredients together, apples last. Very thick mixture. Sprinkle with cinnamon-sugar after baking; 325 degrees 1 1/2 hours; 9x13 inch greased pan.

FRESH APPLE CAKE

Hazel Probasco - Erma Novak

3 lg. apples (peeled and sliced thin)
 1 c. nuts (chopped)
 1 1/4 c. oil
 2 c. sugar

2 eggs (well beaten)
 3 c. flour
 2 tsp. soda
 1/4 tsp. salt
 2 tsp. vanilla

TOPPING:

1/2 can evaporated milk
 (1 c. less 2 T.)

3/4 stick butter
 1 c. sugar

Blend sugar, oil and eggs with mixer, then add sifted flour, salt, soda and vanilla. Mix with large spoon, then add apples and nuts with your hand as this will be very stiff. Bake in 9x13 inch pan 300 degrees 1 1/2 hours; while cake is still hot, pour topping over cake. Boil hard for 1 1/2 minutes the milk, butter and sugar.

Erma Novak

BANANA CAKE

1/2 c. shortening
 1 1/2 c. white sugar
 4 T. sour milk
 1 tsp. vanilla
 1/4 tsp. salt
 1 c. bananas (mashed)

1 2/3 c. flour
 1 tsp. soda
 1/2 c. nuts
 (black walnut or pecans)
 2 egg yolks
 2 egg whites (beaten)

Cream shortening and sugar; add egg yolks, milk, vanilla, salt, soda and bananas. Mix thoroughly; add flour and beat 2 minutes. Add beaten egg whites and nuts. Pour into greased pan and bake 35 minutes in 325° oven.

BUTTER BRICKLE CAKE WITH PEACHES

Mrs. George J. (Marie) Swenka

1 cake mix (butter brickle
or white cake mix)1 lg. can sliced peaches and juice
1 1/2 sticks oleo

In 9x13 inch pan - pour sliced peaches and juice, sprinkle
on top of peaches, the box of dry cake mix - then slice on top
1 1/2 sticks of oleo. Bake 350° oven until done.

Rita Neitderhisar

FESTIVE CARROT CAKE

1 1/2 c. cooking oil
2 c. sugar
2 tsp. cinnamon
2 tsp. vanilla
1 tsp. salt
4 eggs

2 1/4 c. flour
2 tsp. soda
1 (8 oz.) can pineapple
2 c. coconut (flaked)
2 c. carrots (shredded)
1 c. nutmeats

ICING:

6 oz. Philadelphia cream cheese 1/4 lb. butter or margarine
1 lb. (2 1/2 c.) powdered sugar (soft)

Combine first 5 ingredients, blend well. Add eggs, beat
well. Add flour, soda and crushed pineapple. Drain some of
the juice off. With large spoon, fold in carrots, coconut
and nuts. Blend well. Bake 350° for 50 - 60 minutes. Makes
2 layers plus 12 cupcakes or 3 layers. Combine 3 ingredients
for the icing and frost cake.

Mary Ann Sevcik

14 KARAT CAKE

2 c. flour (sifted)
2 tsp. baking powder
1 1/2 tsp. baking soda
2 tsp. cinnamon
2 c. sugar
1 1/2 c. salad oil
4 eggs

2 c. carrots
(grated)
8 1/2 oz. can pineapple
(drained)
1/2 c. nuts
(chopped)
3 1/2 oz. coconut (flaked)

Sift flour, baking powder, salt, baking soda and cinnamon.
Add sugar, salad oil and eggs and mix well. Add carrots, pine-
apple, nuts and coconut. Blend thoroughly. Pour into three
9 inch layer cake pans that have been greased and floured.
Bake in moderate oven (350°) for 35 to 40 minutes. Remove
from oven, cool a few minutes in pans. Turn out on wire racks
and cool thoroughly. Fill layers and frost top and sides of
cake with cream cheese frosting. To make the cream filling,
measure out 3/4 cup milk. Dissolve 1 tablespoon cornstarch
in a little of the milk. Add remaining milk, 1/4 cup plus

Continued Next Page.

14 KARAT CAKE (Continued.)

2 teaspoons sugar and egg yolks, beaten. Beat slightly. Cook slowly until mixture thickens. Remove from heat, add 1/2 cup chopped nutmeats and 1/2 tsp. vanilla. Cool and spread between layers.

For the cream cheese frosting, combine 1/4 cup butter or margarine, 3 ounce package cream cheese and 1 teaspoon vanilla. Cream well. Add 1 pound sifted powdered sugar gradually beating well.

If mixture is a little too thick to spread, add a small amount of milk.

Ruth Koser

CHEESECAKE

3 pkgs. Philadelphia cream
cheese (large)
1 c. sugar

4 eggs
1 tsp. vanilla
2 graham cracker pie shells
(prepared)

TOPPING:

1 small sour cream
2 T. sugar

3 tsp. vanilla

Mix all together.

Cake - Beat until smooth. Takes quite a while. Use prepared pie shells 8 inch or make your own. Pour above mixture in them. Bake 350° until toothpick comes out clean and dry, about 30 to 60 minutes. Spread on topping and bake 7 minutes longer.

Mrs. Eugene Rùth

CHEESECAKE

1 pkg. lemon Jello
1 c. boiling water
1 can evaporated milk (chill
this good before whipping)

1 c. sugar
1 tsp. vanilla
1 (8 oz.) pkg. cream cheese

Dissolve Jello in the cup of boiling water. Cool until like syrup. Whip the milk until stiff. Cream the cheese, sugar and vanilla. Add the Jello to the whipped milk then stir in the remaining ingredients. Put crushed graham crackers on top and bottom of mixture; 9x13 inch pan. Refrigerate. Serves 12.

REFRIGERATOR CHEESECAKE

Hazel Probasco - Erma Novak

CRUST:

- | | |
|---|---|
| 1 3/4 c. graham cracker crumbs | 1/2 c. margarine
(melted) |
| 2 T. sugar (scant) | |
| 1 (3 oz.) pkg. lemon Jello | 3/4 c. sugar |
| 1 c. hot water | 1 (13 oz.) can evaporated milk
(chilled) |
| 1 (8 oz.) pkg. cream cheese
(room temp.) | 2 tsp. vanilla |

Mix together cracker crumbs, sugar and margarine. Pat 3/4 of crumb mixture in a 9x13 inch pan. Chill. Dissolve Jello in hot water, cool until partly set. Beat together cream cheese, sugar and vanilla. Whip milk in mixer about 5 minutes (have real cold); add syrupy Jello and whip. Add cream cheese mixture and whip until fluffy. Pour over crust. Put remaining crumbs on top. Chill 3 hours or overnight.

BUTTERMILK CHOCOLATE CAKE

Mrs. James S. Fountain

- | | |
|----------------|-------------------|
| 2 sticks oleo | 1 tsp. cinnamon |
| 4 T. cocoa | 1/2 c. buttermilk |
| 1 c. hot water | 1/2 tsp. vanilla |
| 2 c. sugar | 1 tsp. soda |
| 2 c. flour | Pinch salt |
| 2 eggs | |

Oleo, cocoa and hot water bring to a boil, pour over sugar and let cool. Then add eggs, buttermilk, soda, cinnamon, salt, vanilla and flour. Bake in brownie pan, or 2 (9x12 inch) pans; 400° oven for 20 minutes.

FROSTING:

- | | |
|--------------|----------------------|
| 1 stick oleo | 1 lb. powdered sugar |
| 6 T. milk | Vanilla |
| 2 T. cocoa | |

Bring to boil oleo, milk and cocoa. Mix with powdered sugar and vanilla. If you wish to, you can add 1 cup nutmeats.

GRANDMA KOSER'S CHOCOLATE CAKE

Ruth Koser

- | | |
|-----------------|-------------------------------------|
| 1 1/2 c. sugar | 1 c. milk <u>plus</u> 1 T. vinegar |
| 1/2 c. butter | 1/2 tsp. salt |
| 2 c. cake flour | 2 sq. Baker's chocolate (melted) |
| 2 eggs | 1 T. vinegar <u>and</u> 1 tsp. soda |
| 1 tsp. vanilla | Continued Next Page. |

Macaroni shells
or twists

Red Kidney Beans

Celery

(2) green pepper

1 pk frozen mixed veggies

grated cheese

green string beans
kidney beans
yellow beans

161

ued.)

nd soda last after every-
ke in 1 yer or sheet.
avorite frosting.

Ramona Holmes

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9x13 inch pan according

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d add coconut and as

Laurene Kincade

sour milk

soda

vanilla

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lx all at once. Bake

Agda Alt

eggs

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dd nuts and stir until
and vanilla and mix
ocolate mixture and
nto baking cups and

Excellent.

Ham Broccoli Casserole
new book 187
Barb Owens

GRANDMA KOSER'S CHOCOLATE CAKE (Continued.)

Mix all ingredients, add vinegar and soda last after everything else has been mixed together. Make in 1 layer or sheet. Bake 350° till done. Frost with your favorite frosting.

MOCHA GERMAN CHOCOLATE CAKE

Ramona Holmes

- | | |
|----------------------------------|------------|
| 1 pkg. cake mix | 2 eggs |
| (white <u>or</u> yellow) | 1 c. water |
| 1 pkg. instant chocolate pudding | 1 c. milk |

Beat good. Bake 350° in layers or 9x13 inch pan according to directions on box.

FROSTING:

- | | |
|-----------------------------------|--------------|
| 1 c. brown sugar | 2 c. coconut |
| 1 c. half & half | Nuts |
| 2/3 c. butter <u>or</u> 1/2 oleo, | |
| 1/2 butter | |

Boil until thick, take off stove and add coconut and as many nuts as you wish.

CHOCOLATE CUPCAKES

Laurene Kincade

- | | |
|----------------------|------------------|
| 1 egg | 1/2 c. sour milk |
| 1/2 c. shortening | 1 tsp. soda |
| 1 1/2 c. flour | 1 tsp. vanilla |
| 1/2 c. cocoa | 1 c. sugar |
| 1/2 c. boiling water | |

Put the ingredients into bowl and mix all at once. Bake 20 minutes at 375°.

TRULY DIFFERENT CUPCAKES

Agda Alt

- | | |
|------------------------------|----------------|
| 4 sq. chocolate (semi-sweet) | 4 large eggs |
| 2 sticks oleo | 1 c. flour |
| 1 1/2 c. nuts (chopped) | 1 tsp. vanilla |
| 1 3/4 c. sugar | |

Melt chocolate and oleo together. Add nuts and stir until well coated. Combine sugar, flour, eggs and vanilla and mix only until blended. Do not beat. Add chocolate mixture and again mix carefully, not beating. Turn into baking cups and bake at 325 - 350° 35 minutes.

Excellent.

CHOCOLATE SHORTCAKE

Kate Sentman

2 c. sugar
2 c. flour
2 sticks oleo
4 T. cocoa
1 c. hot water

1/2 c. buttermilk or milk with
1 tsp. vinegar
1 tsp. soda
2 eggs (well beaten)
1 tsp. vanilla

FROSTING:

2 T. cocoa
1/2 stick oleo

3 T. milk
Powdered sugar and vanilla

Sift flour and sugar, set aside. Mix oleo, cocoa and water in saucepan, bring to a boil then pour over flour mixture. Add milk, eggs, soda and vanilla. Pour in greased and floured jelly roll pan. Bake 350° for 20 minutes or until done.

Make frosting by bringing to a boil cocoa, oleo and milk. Set aside 5 minutes then add enough powdered sugar to spread, add vanilla.

OLD-FASHIONED HEAVY CHOCOLATE CAKE

Ellen Colony

1 c. shortening
(at room temp.)
1 tsp. vanilla
2 c. granulated sugar
4 sq. baking chocolate
4 eggs (at room temp.)

1 c. plus 4 T. milk
(at room temp.)
2 3/4 c. all-purpose flour
(sifted)
4 tsp. baking powder
1/2 tsp. salt

Beat with a mixer the shortening, vanilla and sugar. Melt the chocolate at low temperature and add to the mixture. Beat the eggs until light and lemon colored and add to above. Sift together flour, baking powder and salt. Add to mixture alternately with the milk.

Bake at 350° for 30 - 40 minutes depending on size of pans. This is a heavy, fine textured cake.

CHOCOLATE MAYONNAISE CAKE

Rita Jensen

1 1/2 c. sugar
2 tsp. soda
4 T. cocoa (heaped)
2 1/2 c. flour

1 c. cold water
1 tsp. vanilla
1 c. mayonnaise
Pinch of salt

Blend sugar and mayonnaise. Add water and dry ingredients alternately. Bake in a 9x13 inch pan at 350° for 25 minutes.

CHOCOLATE SHEET CAKE

Rita Neitderhisar - Helen Smith

2 c. sugar
 2 c. flour (cake flour)
 2 sticks margarine
 4 T. cocoa (or 5 T.)
 1 c. water (bring to a boil)

1/2 c. buttermilk or sour milk
 2 eggs (slightly beaten)
 1 tsp. soda
 1 tsp. vanilla
 1/2 tsp. salt

FROSTING:

1 stick oleo
 6 T. milk or buttermilk
 4 T. cocoa

1 lb. powdered sugar
 1 tsp. vanilla
 1 c. nuts (chopped)

Sift flour and sugar together into a large bowl. Place oleo, cocoa and water in a saucepan and bring mixture to a rapid boil. Pour over flour and sugar and stir until well blended. Add last 4 ingredients and mix well. Place in a greased 11x16x1 inch pan and bake at 350° for 20 minutes. Begin preparing the frosting 5 minutes before cake is finished baking.

To prepare icing melt oleo, milk and cocoa together and bring to boil. Remove from heat and add remaining ingredients and beat with a spoon. Spread on cake while still hot.

PEANUT BUTTER BON BONS

Laurene Kincade

2 lbs. powdered sugar
 3 sticks oleo
 1 1/2 c. peanut butter

3 pkgs. butterscotch chips
 1 bar paraffin

Mix together and form into balls. Melt butterscotch chips and paraffin. Dip balls 1 or 2 times.

FRUIT COCKTAIL CAKE

Emily Means - Mona Ball (Penn Elem. Teacher)

2 eggs
 1 1/2 c. sugar
 2 c. flour
 Pinch of salt

2 tsp. soda
 1 (No. 303 size) can fruit
 cocktail
 1/2 c. brown sugar

Add sugar to egg. Sift flour, salt, soda and add to first mixture. Add fruit cocktail, juice and all, and mix. Pour into a large ungreased 9x13 inch pan. Sprinkle brown sugar on top. Bake at 325° for 40 minutes.

Frosting: boil a small can of evaporated milk, 1/4 cup butter and 3/4 cup sugar for 5 minutes. Add vanilla and 1/2 cup coconut. Pour hot icing on hot cake.

COCKTAIL CAKE

Florence Strand

- 1 box white or yellow cake mix 3 eggs
1 can fruit cocktail (undrained)

Beat all together and bake in well greased and floured Bundt pan. Bake 40 to 45 minutes at 350°.

DAFFODIL CAKE

Daisy Chipman

- 6 egg whites 1/4 tsp. salt
Beat till forms peaks.

- | | |
|-----------------------|---------------|
| 1/2 tsp. cream tartar | Almond flavor |
| 3/4 c. sugar | 6 egg yolks |
| 1/2 c. cake flour | |

Beat until light and lemon color.

- 1/2 c. sugar
2 T. cold water
- 1 tsp. lemon flavor

Mix well with egg yolk.

Mix first 5 ingredients as angel food cake. Second put into tube pan. Fold in 1/2 cup cake flour and 1 teaspoon baking powder. Put on top of white mixture and bake at 350° for 60 minutes. Serves 16.

DATE ICEBOX CAKE

Beaulah Riggle

- | | |
|----------------------------|------------------------------------|
| 1 c. graham cracker crumbs | 1/4 c. milk <u>or</u> orange juice |
| 1 c. dates (sliced) | 1/3 tsp. salt |
| 1/4 c. marshmallows (cut) | 1/2 tsp. vanilla |
| 1/4 c. nuts (chopped) | 1/2 c. cream (whipped) |

Crush crackers with rolling pin. Reserve 2 tablespoons. Place remainder of crumbs in mixing bowl. Add remaining ingredients, fold in whipped cream at last. Shape the mixture into a cylinder with hands. Roll in crumbs reserved for purpose. Wrap the roll in waxed paper and chill 12 to 24 hours. Cut in slices and serve with whipped cream. Place the mixture on the wax paper to form into a roll.

DATE NUT CAKE

Helen Davis

- 1 c. dates
1/2 c. nuts
1 c. boiling water
1 tsp. soda
1 c. sugar

- 1 1/2 c. flour
1/2 c. Mazola oil
1 egg
Pinch of salt
Continued Next Page.

DATE NUT CAKE (Continued.)

Pour boiling water and soda over dates and nuts. Let cool. Sift flour and sugar and sift into date mixture. Beat oil, egg and salt; add to other mixture. Bake 1 hour in 2 small bread pans at 375° for awhile and then 350°.

GINGERBREAD

Genevieve Slocum

- | | |
|-----------------------|--------------------------------|
| 1 c. brown sugar | 2 tsp. ginger |
| 3/4 c. butter (scant) | 2 tsp. cinnamon |
| 1 c. molasses | 2 1/2 c. flour (sift together) |
| 1 c. boiling water | 2 eggs |
| 1 tsp. soda | |

Cream butter and sugar, add unbeaten eggs, beat thoroughly. Add molasses, and the hot water to which the soda has been added. Add dry ingredients. Beat well again. Mixture will be very thin. Bake at 350° 25 minutes.

MAYONNAISE CAKE

Terre Dolphin

- | | |
|---------------------------|-----------------|
| 1 c. sugar | 1/2 c. cocoa |
| 1 c. mayonnaise <u>or</u> | 1 c. warm water |
| salad dressing | 2 c. flour |
| 2 tsp. soda | 1 tsp. vanilla |
- Combine sugar and mayonnaise. Add water and dry ingredients alternately. Add vanilla. Bake in greased pan 35 minutes 350 degrees; 9x13 inch pan.

GEORGIA PEACH CAKE

Mary Evans

- | | |
|--------------------------------|------------------------|
| 1 sponge cake <u>or</u> frozen | Pinch of salt |
| pound cake | 1 c. cream (whip) |
| 9 fresh peaches | 1 tsp. vanilla |
| (peeled <u>and</u> sliced) | (stirred into whipping |
| 1 T. lemon juice | cream) |
| 1 c. sugar | |

Bake a sponge cake or thaw frozen pound cake and cut into 3 layers. Put peaches, sugar which has lemon juice sprinkled over it and salt into mixing bowl. Put a layer of cake on serving dish. Spread with 1/3 of peach mixture and 2 table-spoons cream. Add second layer and peaches, place last layer on top and cover with remaining peach mixture. Top with whipped cream and ice the sides with remaining whipped cream. Serve immediately.

POPPY SEED BUNDT CAKE

Kaye Kasper

1 box yellow cake mix
4 eggs
1/2 c. oil

1 c. water
1 box instant vanilla pudding
1/4 to 1/2 c. poppy seed mix

Beat four minutes, put in greased Bundt pan. Bake at 350° 45 minutes.

Let cool 30 minutes before removing from pan.

PUMPKIN CAKE ROLL

Beaulah Riggle

3/4 c. flour
1 tsp. baking powder
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. nutmeg
Sprinkle of salt

3 whole eggs
1 c. sugar
2/3 c. pumpkin (cooked or canned)
1 tsp. lemon juice
1 c. walnuts (fine chopped)
Powdered sugar

Sift together the first six dry ingredients and set aside. Beat eggs 5 minutes with electric mixer or until very thick. Gradually beat in 1 cup sugar. Stir in pumpkin and lemon juice. Fold dry ingredients in pumpkin mix. Spread in a greased and floured 15x10 inch baking pan or jelly pan. Sprinkle top with fine chopped nuts. Preheat oven to 375° and bake for 15 minutes. Loosen edges and turn out immediately on a towel sprinkled with powdered sugar. Wax paper will do. Starting at narrow end, roll towel and cake together, cool and unroll.

FILLING:

1 c. powdered sugar
2 (3 oz.) pkg. cream cheese
4 T. butter
1/2 tsp. vanilla

Combine powdered sugar, cream cheese, butter and flavoring and spread over cake. Roll and chill before slicing to serve.

PRUNE PUDDING (Cake)

Iris Scott

2 c. plain flour
1 1/2 c. sugar
1 1/4 tsp. soda
2 1/2 tsp. salt

1 tsp. nutmeg
1 tsp. allspice
1 tsp. cinnamon

Sift and add:

3/4 c. salad oil
3 eggs
1 c. buttermilk

1 c. prunes (cooked)
1 c. nuts

Bake in tube pan at 325° for 40 minutes.

GLAZE:

Bring to boil: 1 c. sugar, 1/2 c. milk, 1 T. white syrup,
1 stick oleo.

FROSTED PRUNE SPICE CAKE

Roberta Simmons

1 3/4 c. flour (sifted)
 1 tsp. baking soda
 3/4 tsp. salt
 1 tsp. cinnamon
 1/2 tsp. cloves
 3/4 c. sugar

3/4 c. light brown sugar
 (pack firmly)
 1/2 c. butter (soft)
 3/4 c. milk
 1 tsp. distilled white vinegar
 2 eggs
 1/2 c. plumped pitted prunes (chop)

Grease 2 layer cake pans; line with waxed paper; grease paper. Sift together first 6 ingredients. Cream brown sugar and butter, add dry ingredients. Stir milk and vinegar together and mix with creamed mixture, beating for 2 minutes. Add eggs; beat well 2 more minutes. Stir in prunes. Temperature 350 degrees 30 - 35 minutes. Remove from oven, cool 5 minutes, turn out and remove paper.

Spread penuche frosting between and on top of layers.
 Garnish with prune and walnut halves.

NOTE:

To plump prunes, let 1/2 pound prunes stand in 1 pint cold water 24 hours, pit before chopping to make amount called for in recipe.

PENUCHE FROSTING:

2 c. light brown sugar
 (packed firmly)
 1/2 c. milk
 1/2 c. butter

1/4 tsp. salt
 1/2 c. plumped pitted prunes
 (chopped)

Place brown sugar, milk, butter and salt in a saucepan; stir over low heat until butter melts and sugar dissolves. Stirring constantly, bring quickly to a boil or 240 degrees. Remove from heat and beat until lukewarm. Add prunes, stir until ready to spread.

RHUBARB CAKE

Linda O'Bannion

1 1/2 c. mini marshmallows
 4 c. rhubarb (cut)
 1 c. sugar
 2/3 c. sugar
 2 tsp. baking powder
 1/4 c. Crisco

1 egg
 1/2 c. milk
 1 tsp. vanilla
 1/2 tsp. salt
 1 1/2 c. flour

Continued Next Page.

RHUBARB CAKE (Continued.)

Put mini marshmallows and rhubarb and sugar in bottom of greased 10 inch black iron skillet. Pour on top: mixed sugar, Crisco, egg, milk, vanilla, baking powder, salt and flour. Bake at 350° for 45 minutes.

Genevieve Slocum

RHUBARB CAKE

1 1/2 c. brown sugar
1/2 c. shortening
1 tsp. vanilla
1 egg
1/3 tsp. vinegar

1 tsp. soda
1 c. milk
2 c. flour
2 c. rhubarb
(cut fine)

Cream sugar and shortening, vanilla, egg together. Add vinegar, soda, milk. Add alternately with flour. Then add rhubarb. Put in greased and floured pan 9x13 inch. Bake at 350° 1 hour.

RHUBARB CRUMB CAKE

Pearl Oswald

1/2 c. margarine
1 1/2 c. brown sugar
2 eggs
1 tsp. soda
1 c. sour cream

2 c. flour
1 1/2 c. rhubarb
(cut in 1/4 in. cubes)
1 tsp. vanilla
1/2 c. nuts (chopped)

Cream shortening, brown sugar and stir in eggs. Blend well. Combine soda and cream. Add alternately with flour. Stir in rhubarb and vanilla. Bake in 9x13 inch pan 350° temperature.

TOPPING:

1/2 c. sugar
1 tsp. cinnamon

2 T. butter

Combine all ingredients. Sprinkle over cake and bake 40 minutes.

COCONUT RHUBARB CAKE

Ramona Holmes

1/2 c. butter
1 1/2 c. brown sugar
1 egg
2 c. flour
1/2 tsp. salt

1 tsp. soda
1 c. milk
2 c. fresh cut rhubarb
Vanilla
Continued Next Page.

COCONUT RHUBARB CAKE (Continued.)

Cream butter and sugar, add egg and beat until creamy. Sift flour, salt and soda. Add milk to creamed mixture alternately with flour. Add vanilla and rhubarb, pour into greased 9x13 inch pan. Sprinkle with topping.

TOPPING:

1/2 c. sugar

1 (7 oz.) pkg. coconut

1 tsp. cinnamon

Sprinkle cinnamon and sugar over batter. Cover with coconut and bake 350° 40 minutes.

Gertrude Novy

RHUBARB CAKE

1/2 c. butter

Pinch of salt

1 1/2 c. sugar

4 c. rhubarb

2 eggs (beaten)

1/2 c. sugar

3 c. flour

1 pkg. (3 oz.) strawberry Jello

4 tsp. baking powder

1/4 c. flour

1 c. milk

1/2 c. sugar

1 tsp. vanilla

3 T. butter

Mix first 8 ingredients as for cake. Should be stiff. Smooth batter into buttered 9x13 inch pan. Mix rhubarb, sugar and Jello. Spread over batter, mix last 3 ingredients and spread over top. Bake 375° 35 - 40 minutes. (Good with whipped cream.)

Mildred Cochran

RHUBARB CAKE

1 1/2 c. sugar

2 c. rhubarb (diced)

1/2 c. shortening

1 c. sour milk or buttermilk

(home rendered lard)

1 tsp. soda

1 egg

2 c. flour (use a little to coat rhubarb)

1 tsp. vanilla

Mix sugar and shortening well. Add beaten egg and vanilla. Add milk, and flour alternately, fold in rhubarb which has been coated with flour. Pour into a greased and floured cake pan. If desired, 1/2 cup of brown sugar and 1/2 teaspoon cinnamon mixed may be sprinkled over the top before baking. (May be served with whipped or ice cream.) Bake 1 hour 350 degrees. Serves 12.

Genevieve Slocum

STRAWBERRY LONG CAKE

1/2 c. sugar
 4 c. strawberries (sliced)
 2 c. flour
 4 tsp. baking powder
 6 T. sugar
 3/4 tsp. salt

1/3 c. shortening
 1 large egg
 2/3 c. milk
 1/4 c. butter (soft)
 1/4 c. sugar
 3 T. flour

Sprinkle 1/2 cup sugar over strawberries. Let stand at room temperature. Mix flour, baking powder, sugar, salt, shortening, egg and milk. Spread dough in well greased pan 7x8x1 1/2 inch. Spread sweetened berries and juice over top of dough. Cream together butter, sugar and flour. Drop here and there over strawberries. Bake 35 to 40 minutes in 400° oven. Equally delicious with peaches.

GOOD WHITE WEDDING CAKE FROM MIX

Ellen Colony

White cake mix
 4 egg whites

Liquid called for in cake mix
 1 tsp. vanilla

Purchase good quality white cake mix. Beat the egg whites until they hold a nice peak. Mix cake mix with liquid called for in directions plus vanilla, if desired. (Clear vanilla keeps your batter white.) Fold in beaten egg whites and bake as directed. Gives texture of cake from scratch with minimum of effort.

DR. BIRD CAKE

Hazel Probasco - Erma Novak

3 c. flour (sifted)
 1 tsp. soda
 1 tsp. salt
 1 tsp. cinnamon
 2 c. sugar
 1 c. cooking oil

8 oz. can crushed pineapple
 (do not drain)
 1 1/2 tsp. vanilla
 3 eggs
 2 c. bananas
 (diced)

Mix dry ingredients together in bowl. Add remaining ingredients and stir to blend, but DO NOT beat. Pour into greased and floured tube pan. Bake 350 degrees 60 - 70 minutes. Extra bananas and pineapple may be added, if desired.

Alta Wagner

GRANNY CAKE

2 c. flour	2 eggs
2 c. sugar	1/2 c. buttermilk
1 stick butter <u>or</u> oleo	1 tsp. soda
1/2 c. Crisco oil <u>or</u> another	1 tsp. vanilla
stick of butter	4 T. cocoa
1 c. water	

Sift together in large bowl flour and sugar. Combine and bring to a boil the butter, Crisco, cocoa and water. Pour while hot over flour and sugar mixture. Add the eggs, buttermilk, soda (in buttermilk) and vanilla. Beat well. Bake in 11x16 inch pan. Frost while warm; 400 degrees 20 minutes.

FROSTING:

1 stick margarine	1/3 c. milk
4 T. cocoa	
Bring to boil. Remove from heat and add:	
1 box powdered sugar	1/2 c. nuts
1 tsp. vanilla	(optional)
Beat and spread on warm cake.	

Roberta Simmons

HOT MILK SPONGE CAKE

1 c. cake flour (sifted)	1 c. sugar
1 tsp. baking powder	1 tsp. vanilla
1/4 tsp. salt	1/2 c. milk
2 eggs (beaten)	1 T. butter

Sift flour, baking powder and salt. Beat eggs until very thick (about 5 minutes). Gradually beat in sugar; then vanilla. Add flour gradually, blending gently. Heat milk and butter just to a boil. Very quickly stir into batter, blending well. (Batter will be thin.) Quickly pour into 8 inch square pan (greased and floured); temperature 350°. Bake 25 - 30 minutes.

TOPPING:

Cream 1/4 cup soft butter with 1/2 cup packed brown sugar. Stir in 1/4 cup chopped nuts. Spread on warm cake then place under broiler until topping is bubbly. (Very few minutes.)

PRINCE OF WALES CAKE = ABOUT 1916

Anna E. Baker

- | | |
|------------------------------|---------------------------|
| 1 c. sugar | 1/2 tsp. cloves |
| 1/2 c. lard <u>or</u> butter | 1 tsp. nutmeg |
| 1 c. sour milk | 1 T. New Orleans molasses |
| 1 tsp. soda | 2 eggs |
| 2 tsp. cinnamon | 2 c. flour - pinch salt |

Bake in 2 layers. When cool put together with whipped cream or boiled frosting:

- | | |
|--------------|--------------------------|
| 1 c. sugar | 1/8 tsp. cream of tartar |
| 1/3 c. water | |

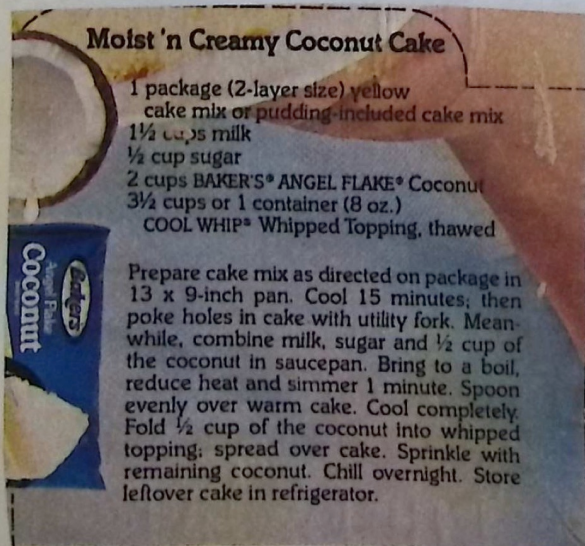
Boil till it spins a thread and beat into one beaten egg white. Bake cake at 375° for 25 minutes.

ONE PAN WACKY CAKE

Jeanne Long

- | | |
|----------------|-----------------|
| 1 1/2 c. flour | 6 T. oil |
| 1 c. sugar | 1 T. vinegar |
| 1 tsp. soda | 1 tsp. vanilla |
| 1/2 tsp. salt | 1 c. cold water |
| 3 T. cocoa | |

Sift together in ungreased 8x8 inch pan flour, sugar, soda, salt and cocoa. Make three holes in mixture. One hole add oil, 2nd hole vinegar, 3rd hole vanilla. Pour cold water over entire mixture and fold in till well mixed. Make sure to get corners mixed in well. Bake 20 to 30 minutes in 350° oven.



Moist 'n Creamy Coconut Cake

1 package (2-layer size) yellow cake mix or pudding-included cake mix
 1 1/2 cups milk
 1/2 cup sugar
 2 cups BAKER'S® ANGEL FLAKE® Coconut
 3 1/2 cups or 1 container (8 oz.) COOL WHIP® Whipped Topping, thawed

Prepare cake mix as directed on package in 13 x 9-inch pan. Cool 15 minutes; then poke holes in cake with utility fork. Meanwhile, combine milk, sugar and 1/2 cup of the coconut in saucepan. Bring to a boil, reduce heat and simmer 1 minute. Spoon evenly over warm cake. Cool completely. Fold 1/2 cup of the coconut into whipped topping; spread over cake. Sprinkle with remaining coconut. Chill overnight. Store leftover cake in refrigerator.

* * * *

SALADS AND SALAD DRESSINGS

Chocolate Zucchini Cake - Donna Alt

Cream together:

- $\frac{1}{2}$ c oleo
- $\frac{1}{2}$ c oil
- 1 $\frac{3}{4}$ c sugar

Add, blending well:

- 2 eggs
- 1 t vanilla
- $\frac{1}{2}$ c sour milk or buttermilk

Sift and add to the above:

- 2 $\frac{1}{2}$ c flour
- 4 heaping T cocoa
- 1 t soda
- $\frac{1}{2}$ t salt
- $\frac{1}{2}$ t cinnamon

Stir in 2 c grated zucchini (with peel)

Place in a 9 x 13 greased pan.

Sprinkle with $\frac{1}{2}$ c nuts and 6 oz chocolate chips

Bake at 350 for 40-45 minutes.

Strawberry Jello Cottage Cheese Salad
Sarah Young

1 large pkg strawberry Jello

1 Can crushed pineapple

Combine Jello & pineapple in pan and heat to the boiling point. Remove from heat and cool.

Add 1 large carton cottage cheese and mix well.

Add 1 regular carton whipped topping and mix well. Pour into 9x12 pan or bowl. Put in refrigerator until set.

SALADS

CARROT SALAD

Mrs. William Tomlinson
(Wife of Former Minister)

- | | |
|---|--|
| 4 c. grated carrots
(pack loosely) | 1/2 c. mayonnaise |
| 1/2 c. salted peanuts
(leave brown hulls on) | 2 T. sugar |
| 1 1/2 c. small marshmallows | 2 tsp. vanilla |
| | 1/4 to 1/3 c. cream <u>or</u>
canned milk |
- Mix well mayonnaise, sugar, vanilla and cream then add to other ingredients. Serves 12.

BEAN SALAD

Jane Stiles

- | | |
|--|----------------------------|
| 1 can green beans | 1 can ripe olives (pitted) |
| 1 can red kidney beans | 1 red onion |
| 1 can garbanzo beans <u>or</u> chick
peas | 1 green pepper |

Drain all canned foods, slice onion, pepper and halve olives.

SAUCE:

Blend:

- | | |
|-------------------------|------------------------|
| 1/2 c. oil | 1/2 c. sugar |
| 1/3 c. red wine vinegar | 1/4 tsp. salad herbs |
| 1/4 c. dry red wine | 1/2 tsp. garlic powder |
- Stir sauce, pour over vegetables. Mix and refrigerate 24 hours. Will keep up to 2 weeks.

Sarah Young

3 BEAN SALAD

- | | |
|--------------------------|-----------------------|
| 1 can green string beans | 1 can yellow beans |
| 1 can kidney beans | 1 c. onions (chopped) |
| 1 c. celery (diced) | 2/3 c. vinegar |
| 1/3 c. cooking oil | 3/4 c. sugar |
- Drain, wash, mix - keep in refrigerator.

A tomato, some lettuce and a pail of water had a race. How do you suppose it came out? The lettuce came out a head. The water kept on running, the tomato tried to ketchup.

THREE BEAN SALAD

Jeanne Anderson

- 2 c. sugar
- 1 c. vinegar
- 1 can kidney beans (drained)
- 1 can green beans (drained)
- 1 can wax beans (drained)

- 1 c. celery (cut up)
- 1/2 c. green pepper (cut up)
- 1 onion (in rings)
- 2 carrots (grated)
- Salt and pepper

Heat sugar and vinegar until sugar dissolves and cool.
Mix rest of ingredients into the sugar, vinegar mixture.

CHINESE BEAN SALAD

Elsie Martin

- 16 oz. can diagonal cut green beans (drained)
- 16 oz. can diagonal cut wax beans (drained)
- 5 oz. can water chestnuts (drained and sliced)

- 1/2 c. red onion rings (sliced)
- 1/3 c. sugar
- 1/3 c. vinegar
- 2 T. oil
- 2 T. soy sauce
- 1/2 tsp. celery salt

Combine beans, water chestnuts and onion rings in large bowl. Dissolve sugar in vinegar in pint jar with tight fitting lid. Add remaining ingredients; cover and shake. Pour over beans and chill several hours or overnight, stirring occasionally. Serves 6 to 8.

FROZEN CABBAGE SLAW

Sylvia Neitderhisar

- 1 med. head cabbage (shredded)
- 1 tsp. salt
- 1 carrot (grated)
- 1 c. vinegar

- 2 c. sugar
- 1 tsp. celery seed
- 1 tsp. mustard seed
- 1/4 c. water

Let the first 4 ingredients stand 1 hour, then squeeze out liquid. Bring the last 5 ingredients to boil and cool. Pour over cabbage mixture and freeze in boxes.

HARVEST SALAD

Agda Alt

- 3 pkgs. frozen mixed vegetables (cooked, drained, cooled)
- 1 can kidney beans (rinsed and drained)

- 1/2 c. green pepper (chopped)
- 1/2 c. onion (chopped)
- 1/2 c. celery (diced)
- 1 can pimiento (optional)

DRESSING:

- 1 1/2 c. sugar
- 2 T. flour

- 2 T. prepared mustard
- 1 c. vinegar

Cook dressing ingredients and cool. Mix all ingredients and pour cooled dressing over. Keeps well in refrigerator for 2 weeks.

LETTUCE SALAD

Shirley Nott

- | | |
|-----------------------------|------------------------|
| 1 head lettuce (chopped) | 1 lb. fried bacon |
| 1 head cauliflower (buds) | (crumbled) |
| 1 medium onion (chopped) | 1/3 c. Parmesan cheese |
| 1 pt. Hellmann's mayonnaise | 1/2 c. sugar |

Put in above order in layers. Chill covered overnight.
Toss just before serving. Serves 12.

LETTUCE SALAD

Mary Jo Seaba

- | | |
|-------------------------------|---|
| 1 head lettuce (cut up) | Pkg. frozen peas |
| 1/2 c. green pepper (chopped) | 2 c. mayonnaise |
| 1/2 c. celery (chopped) | 2 T. sugar |
| 1/4 c. onion | Cheese (grated) <u>and</u> bacos (opt.) |

Use glass cake pan, sprinkle pepper, celery, onions and peas over lettuce. Spread with mayonnaise, set overnight, before serving sprinkle with grated cheese and bacos.

MACARONI SALAD

Ruth Lininger

- | | |
|------------------------------|----------------------------|
| 1 c. celery (chopped) | 1/2 c. cheese (grated) |
| 1/2 c. peas (cooked) | 1 1/2 c. macaroni (cooked) |
| 1/2 c. carrots (chopped) | Tomato wedges |
| 2 hard cooked eggs (chopped) | Salad dressing |

Mix all together and serve.

OLD FASHIONED POTATO SALAD

Genevieve Slocum

- | | |
|-------------------------------------|--------------------|
| 6 med. potatoes (cooked, peeled) | 1 tsp. dry mustard |
| 3 green onions | 1 tsp. salt |
| 2 <u>or</u> more eggs (hard cooked) | 1 tsp. flour |
| 1 T. pimiento (chopped) | 2 tsp. sugar |
| 2 T. vinegar | 1/4 tsp. pepper |
| 1/2 c. evaporated milk | 1 T. oil |
| 1 egg (beaten) | 2 T. vinegar |

Slice the cooked potatoes into bowl. Add onion, cooked eggs and pimiento. Cook over low heat dry mustard, salt, flour, sugar, pepper, oil, egg and 2 tablespoons vinegar. Stir constantly till thick. Remove from heat, add 2 tablespoons vinegar and evaporated milk. Beat till thickened. Cool. Pour over potato mixture.

SAUERKRAUT SALAD

Jeanne Anderson

3 to 4 c. kraut (chopped)
 1/4 c. salad oil
 1/4 c. vinegar
 1 c. sugar
 1/4 tsp. pepper

1/2 c. green pepper (chopped)
 2 green onions (chopped)
 1 T. pimiento (minced)
 Grated carrots
 (as desired for color)

Drain and work kraut, squeeze out water. Combine all ingredients, mix well and refrigerate.

SOUR KRAUT SALAD

Mrs. Cleara White

1 (No. 2) can sauerkraut
 (drained well)
 1 c. sugar

1/2 c. green pepper (chopped)
 1/2 c. celery (cut up)
 1/2 c. onion (cut up)

Mix and let stand overnight. Keep in refrigerator.

SAUERKRAUT SALAD

Daisy Chipman

1 sm. can sauerkraut
 (about 2 c.)

1/2 c. celery
 1/4 c. onion
 1/2 c. sugar

1/2 c. green pepper

Mix all together and let stand at least 6 hours.

PICKLED VEGETABLE SALAD

Mrs. Harold Ford

1 (20 oz.) pkg. frozen mixed
 vegetables
 2 cans red kidney beans
 8 stalks celery (cut up)
 1 green pepper (cut up)

1 small onion (cut up)
 2 T. flour
 1 1/2 c. sugar
 1 c. vinegar
 1/4 c. prepared mustard

Cook mixed vegetables (not over 12 minutes), drain and cool. Drain and rinse red kidney beans, add to celery, pepper, onion then to other vegetables. Cook until thickened 2 rounded tablespoons flour, sugar and vinegar. Remove from heat and add mustard. Cool and pour over vegetables. Let stand 4 hours. Will keep well in refrigerator.

COLE SLAW DRESSING (Blender)

Charlotte Young

Small onion
 1 c. sugar
 1 1/2 tsp. salt
 1 c. Mazola oil
 1 tsp. paprika

1/2 c. vinegar
 1/2 tsp. Worcestershire sauce
 1/2 tsp. A-1 Sauce
 1/2 tsp. Tabasco sauce
 1/2 tsp. celery seed
 Continued Next Page.

COLE SLAW DRESSING (Continued.)

Chop onion and add sugar, oil, paprika and salt and blend until smooth. Add through feeder top the vinegar and remaining ingredients. Yield: 1 1/2 cups.

FRENCH DRESSING

Beverly Cushing

1 c. tomato sauce	1 1/2 tsp. salt
3/4 c. cider vinegar	1 T. Worcestershire sauce
1/4 tsp. paprika	1 tsp. onion (minced)
1/2 tsp. black pepper	1 tsp. prepared mustard
1/3 to 1/2 c. granulated sugar	1 clove of garlic
1 1/2 c. salad oil	(peeled)

Mix in blender.

HOT CHICKEN SALAD

Vera Larew

2 c. chicken (cooked <u>and</u> cubed)	1 <u>or</u> 2 T. lemon juice
1 1/2 c. celery (diced)	1 c. mayonnaise
1/2 c. almonds (chopped)	2 T. onions (chopped)
1/2 tsp. salt	1/2 c. Cheddar cheese
1/8 tsp. pepper	(shredded)

TOPPING:

1/2 c. Cheddar cheese	1 c. potato chips (crushed)
-----------------------	-----------------------------

Mix ingredients. Add topping. Place in low casserole dish. Bake at 375° for 25 minutes. Serves six.

SHRIMP SALAD

Velma Kleinmeyer

1/2 lb. shrimp	2 c. cooked macaroni
1 c. celery (chopped)	1 c. cooked rice (Minute Rice)
2 hard cooked eggs (chopped)	4 tomato wedges

DRESSING:

1/2 c. Miracle Whip	1/2 T. Worcestershire sauce
3 T. dill pickle (diced)	3/4 tsp. salt
1 T. lemon juice	1/4 tsp. pepper
1 T. ketchup	Dash onion salt <u>or</u> powder

Mix dressing well and chill thoroughly. Prepare first 6 ingredients and mix with chilled dressing.

FROZEN BUTTER MINT SALAD

Gertrude Stoner Veldhouse

1 (No. 2) can pineapple
(crushed)

1 box Kraft butter mints
1 lg. carton Cool Whip

1 sm. pkg. lime Jello

Mix pineapple (do not drain) with dry lime Jello. Allow to stand in refrigerator overnight. Crush mints in bag and add to mixture. Fold in Cool Whip and freeze. This will keep indefinitely; 13x9 inch pan. Ten servings.

BLUEBERRY DESSERT SALAD

Shirley Nott

2 (3 oz.) pkgs. black
raspberry Jello

1 envelope whipped topping mix
1 (3 oz.) pkg. cream cheese
(room temp.)

3 c. boiling water

1 can blueberry pie filling

Dissolve Jello in boiling water, chill until syrupy. Blend blueberry pie filling into Jello, chill till firm. Whip topping mix according to directions. Whip softened cream cheese in topping and spread over firm Jello layer. Chill before cutting into squares.

CARROT SALAD

Ruth Lininger

1 pkg. orange Jello

Small can of crushed pineapple

1 1/2 c. boiling water

1/2 c. cream or Dream Whip
(whipped)

1 c. sm. or 12 lg. marshmallows

1 c. carrots (grated)

1/2 c. mayonnaise

Add water to Jello and marshmallow, stir until dissolved. Allow to cool, when mixture begins to set add carrots, pineapple drained and whipped cream and mayonnaise. Let set and cut in squares.

CHERRY PIE FILLING JELLO

Kaye Kasper

1 lg. box cherry Jello

1 can cherry pie filling

2 c. hot water

1 can pineapple tidbits (drained)

Mix Jello with hot water till dissolved. Stir in pie filling and mix well. Add pineapple. Refrigerate.

CRANBERRY SALAD

Genevieve Slocum

2 pkgs. raspberry Jello

1 pkg. frozen raspberries

1 1/2 c. water

1/2 c. ginger-ale

1 pkg. frozen cranberry relish

1 T. lemon juice

Combine Jello with water. Add all other ingredients. Frost with Philadelphia cream cheese, if desired.

CREAMY CHEESE JELLO SALAD

Agda Alt

- 2 sm. or 1 lg. box of Jello *lime*
 3 c. hot water
 1 c. milk
 1/2 tsp. paprika
 2 tsp. onion (minced)
- 1 c. mayonnaise
 2 c. American cheese (grated)
 1 c. stuffed olives (chopped)
 1 c. celery (cut fine)
 3/4 tsp. salt

Dissolve Jello in hot water. Chill. Combine milk, paprika, onion and mayonnaise and beat with rotary egg beater to blend. When Jello is thoroughly cooled blend in mayonnaise mixture. Combine remaining ingredients and fold into Jello. Turn into mold. Chill until firm. Serves 12.

SPEEDY COTTAGE CHEESE SALAD

Mary Herring

- 1 pt. carton cottage cheese
 1 pkg. (3 oz.) orange Jello
 1 can (8 1/4 oz.) crushed pineapple (drained)
- 1 carton refrigerated prepared dessert topping
 1 can apricots (sliced)

Sprinkle dry gelatin over cottage cheese. Mix well and let stand 30 minutes. Add remaining ingredients and mix well. Refrigerate.

LIME COTTAGE CHEESE SALAD

Jackie Hutchison

- 1 (3 oz.) pkg. lime Jello
 1 sm. can crushed pineapple (drained, save juice)
 12 marshmallows (cut up)
- 2/3 c. Dream Whip (whipped)
 1 c. cottage cheese
 1/2 c. nuts
 1 c. hot water

Dissolve Jello in hot water, add the marshmallows and let them partially dissolve. Add 1/2 cup juice from the pineapple and cool. Fold in other ingredients. Use ring mold or 8x8 inch pan.

YUMMY FRUIT SALAD

Marie Brant

- 2 pkgs. orange pineapple Jello
 1 pkg. Dream Whip (prepared)
 1 lg. can fruit cocktail (drain)
 2 c. boiled juice (from fruit)
- 1 sm. can mandarin oranges
 1 regular size can pineapple tidbits (drained)

Dissolve Jello in juice and cool. Fold in the Dream Whip and fruit. Turn into a 9x13 inch dish. Refrigerate until set.

Agda Alt

GARDEN GLORY SALAD

- 1 large box lemon Jello
- 2 c. hot water
- 2 stalks celery (cut fine)
- 1/2 green pepper (cut fine)
- 2 sweet pickles (cut fine)

- 2 carrots (grated)
- 1 tsp. onion (minced)
- 12 stuffed olives (sliced)
- 1 carton cottage cheese
- 1 c. salad dressing

Dissolve Jello in hot water; let cool while preparing other ingredients. Mix well. Put in refrigerator overnight.

Helen Davis

JELLO SALAD

- 2 boxes red raspberry Jello
- 2 c. boiling water

- 2 pkgs. frozen red raspberries (small)
- 2 c. applesauce

TOPPING:

- 1 carton sour cream
- 1 sm. bag marshmallows

Dream Whip

Dissolve Jello in hot water. Add fruit. Mix sour cream and marshmallows in separate bowl and let set overnight. Next day whip and fold in 1 package Dream Whip into topping. Spread on top of Jello mixture.

LEMON, PINEAPPLE CHEESE SALAD

Helen Davis

- 1 pkg. lemon Jello
- 1 1/2 c. hot water (part pineapple juice)
- 2 T. lemon juice or vinegar
- 2 T. sugar
- 1/2 tsp. salt

- 1 c. crushed pineapple (drained)
- 1/2 c. cream (whipped) or sour cream (I use Dream Whip)
- 1/2 c. cheese (grated)
- Nuts

Mix well first 2 ingredients. Then mix next 4 ingredients and let set until it gets syrupy. Add last 3 ingredients and let set. Put in mold or pan. Refrigerate.

FROZEN LIME MINT SALAD

Stephanie Frerichs

- Canned crushed pineapple to make approx. 28 oz.
- 1 (3 oz.) pkg. lime Jello

- 3 1/2 c. marshmallows (miniature)
- 1 c. butter mints (chopped)
- 1 (9 oz.) carton Cool Whip

Combine pineapple (undrained), dry Jello, marshmallows and mints in large bowl. Cover and refrigerate until marshmallows are very soft. Fold into Cool Whip. Combine thoroughly; 9x13 inch pan. Freeze.

NEVER TELL SALAD

Wilma Kincade

- 1 c. crushed pineapple (tall can)
 - 1 pkg. lime Jello
 - 1 c. small curd cottage cheese
 - 15 large marshmallows
 - 1 c. cream (whipped) or
 - 1 pkg. Dream Whip
 - 1/2 c. nuts
- Drain juice from pineapple and add enough water to make 1 cup liquid. Combine juice, marshmallows and Jello. Heat until marshmallows are dissolved.

Set aside to cool. When almost set, fold in whipped cream, cottage cheese, pineapple and nuts. Pour into 8 inch square pan and refrigerate.

ORANGE DELIGHT

Terre Dolphin

- 1 (3 oz.) pkg. orange Jello
- 1 c. boiling water
- 1 c. orange sherbet
- 1/2 c. crushed pineapple (drained)
- 1 (11 oz.) can mandarin oranges (drained and chopped)
- 2 bananas (sliced)
- 1/3 c. nuts (chopped)

Dissolve Jello in boiling water, stir in sherbet. Chill until partially set. Add remaining ingredients. Chill until firm. Serves 6 - 8.

RASPBERRY SALAD

Barb Lininger

- 1 pkg. Lemon Jello
- 1 c. boiling water
- 1 doz. miniature marshmallows
- Small can of pineapple
- 3 oz. Philly cream cheese
- 1/3 c. Miracle Whip
- 1/2 carton Cool Whip

Add boiling water to Jello, stir, add marshmallows. Drain pineapple and add enough water to juice to make 3/4 cup. Add to Jello and let cool. Add cream cheese, Miracle Whip, drained pineapple and Cool Whip. Put in either mold or flat pan, let set.

For top layer:

- 2 pkgs. frozen red raspberry
- 2 c. boiling water
- 2 pkgs. raspberry Jello

Mix Jello with water. Drain thawed raspberries, use the juice and add enough water to make 1 1/2 cups. When cool add raspberries. Wait until about ready to jell and pour over first layer.

RED RASPBERRY JELLOLorraine Turnipseed
(Penn Elem. Teacher)

1 c. flour
1/4 c. brown sugar
1/2 c. oleo
3/4 c. nuts (chopped)
25 large marshmallows

2/3 c. milk
1 pt. of Cool Whip
2 pkgs. raspberry Jello
2 c. hot water
2 sm. pkgs. frozen raspberries

Mix flour, brown sugar, oleo and nuts. Place in 9x13 inch dish and bake 12 - 15 minutes at 350 degrees. Chill. Dissolve marshmallows in milk in double boiler. Cool. Fold in Cool Whip. Spread on crust. Refrigerate. Mix Jello, water and raspberries and as this mixture begins to set, spoon over top.

SPICY SALAD

Peg Colony

1 c. boiling water
1/4 c. red hots
1 pkg. red gelatin (cherry,
raspberry or strawberry)

1 (No. 2) can applesauce or
1 pt. applesauce

Dissolve red hots in boiling water. Add gelatin and applesauce. Let cool and put in refrigerator. Cut in squares and serve on lettuce leaves. Good with meat.

TAPIOCA

Kate Sentman

4 c. water
1/2 c. tapioca
1/2 c. sugar

1 pkg. strawberry Jello
1 pkg. Cool Whip or fruit

Boil all ingredients except Cool Whip for 20 minutes. When cool add the Cool Whip or fruit.

ORANGE TAPIOCA PUDDING SALAD

Dayle Martin - Phyllis Vernon

1 pkg. orange tapioca
pudding mix)
1 pkg. vanilla pudding
(not instant).
1 pkg. orange Jello

3 c. boiling water (may include
syrup from oranges)
1 or 2 pkgs. whipped topping mix
1 can mandarin oranges
(drained)

Cook first 4 ingredients until thickened. Cool. Fold in whipped topping mix and oranges. This can also be used as a dessert by putting it in a graham cracker crust.

TAPIOCA FRUIT SALADMary Purcell
(Choir Dir.)

- 1 box vanilla tapioca pudding 3 c. liquid (from some canned fruit plus water)
 1 box orange or lemon tapioca pudding Canned or fresh fruits
- Combine pudding and liquid and cook until thick. Let cool, stir in fruits (your choice) apricots, pineapple, cherries, peaches, mixed fruit chunks etc., 1 cup of miniature marshmallows may also be added. Chill well and serve.

Daisy Chipman

TAPIOCA PUDDING SALAD OR DESSERT

- 1 pkg. vanilla tapioca pudding mix 3 c. water
 1 pkg. lemon tapioca pudding mix 1 pkg. Dream Whip
 1 box lime Jello 1 small can crushed pineapple (drained)

Mix the 2 puddings and Jello together, and the juice from pineapple and water to make 3 cups. Cook as directed on the mix, cool. When cold fold in the prepared Dream Whip as directed, and the drained pineapple, pour into mold and let set until ready to serve.

Marjorie Moore

(Wife of Former Minister)

FROZEN FRUIT SALAD

- 2 (1 lb.) cans fruit cocktail (drain) 2 T. lemon juice
 3 T. sugar 1/4 c. mayonnaise
 4 T. flour 1 (10 oz.) carton Cool Whip or other frozen dessert topping
- Thicken fruit cocktail JUICE with sugar and flour and cook till thickens. Cool. Add to fruit, then stir in remaining ingredients. Freeze several hours. Serve on lettuce leaf; 9x12 inch pan.

Vera Larew

FROZEN CHEESE SALAD

- 1 c. whipping cream (whipped)
 1/2 c. salad dressing
 1 sm. can crushed pineapple (drained)

- 1/2 lb. small marshmallows
 1 large pkg. cream cheese
 3 red maraschino cherries

Continued Next Page.

FROZEN CHEESE SALAD (Continued.)

Mix together cheese, salad dressing, fruit and marshmallows, then fold in whipped cream. Slightly grease salad mold. Arrange the cherries in 3 places around mold. Cut from green gum candy stems and leaves for each cherry. Carefully spoon in salad to hold cherries in place, add rest of salad. Freeze overnight in freezer, unmold. You have a pretty white salad with red and green flowers.

SOUR CHERRY SALAD

Odra Bowman

- | | |
|-------------------------------------|----------------------------------|
| 1 can sweetened evaporated milk | 1 (16 oz.) can pineapple tidbits |
| 2 T. lemon juice <u>or</u> Realemon | 1/2 c. nuts (chopped) |
| 1 (16 oz.) can sour pie cherries | 1 sm. carton Cool Whip |

Blend milk with lemon juice. Add well drained cherries, pineapple and nutmeats. Fold in Cool Whip. Let set several hours or overnight. Stir and serve.

CRANBERRY SALAD

Florence Strand

- | | |
|---------------------------|----------------------------------|
| 2 c. uncooked cranberries | 1 c. crushed pineapple (drained) |
| (grind) | 3/4 c. sugar |
| 4 apples | 1 c. marshmallows (miniature) |

Let set overnight, before serving fold in 1 cup whipped cream.

Very good. Tastes like strawberries.

CRANBERRY SALAD

Kay Moscrip

- | | |
|------------------------------------|--------------------|
| 1 qt. raw cranberries (ground) | 1 lb. marshmallows |
| 6 apples (peeled <u>and</u> cored) | 1/2 c. nuts |
| 1 1/4 c. sugar | 2 c. heavy cream |
| 1 sm. can crushed pineapple | |
| (NOT DRAINED) | |

Run apples and cranberries through grinder. Add sugar, pineapple and marshmallows. Stir and set aside to ripen 15 minutes. Add nuts and fold in whipped cream. Freeze. Makes large recipe.

Edith Ranshaw

DATE SALAD

- | | |
|---|-----------------------|
| 1 (8 oz.) cake of Philadelphia cream cheese | 1 c. dates (chopped) |
| 1 c. maple syrup | 1 c. nuts (chopped) |
| 1 can crushed pineapple (drained) | 1 container Cool Whip |

Beat cheese and syrup together until smooth. Add other ingredients, fold in the Cool Whip and freeze. Serves 10 - 12.

Sarah Young

FIVE CUP SALAD

- | | |
|----------------------------------|-----------------------------------|
| 1 c. small marshmallows | 1 can pineapple tidbits (drained) |
| 1 can mandarin oranges (drained) | 1 c. coconut |
| | 1 c. sour cream |

Mix all together and let stand overnight.

Margie Rinehart

FROZEN FRUIT SALAD

- | | |
|---|-----------------------------------|
| 1 lg. container prepared frozen whipped topping | 1 (16 oz.) can cherry pie filling |
| 1 c. sweetened condensed milk | 1/2 to 3/4 c. walnuts (chopped) |
| 1 (15 oz.) can crushed pineapple (drained) | |

Mix all ingredients and put in 9x13 inch pan. Freeze. Can be put into 28 disposable aluminum foil muffin cups.

Vera Larew

QUICK, EASY FRUIT SALAD

- | | |
|-----------------------------------|-------------------------------|
| 1 lg. delicious apple (quartered) | 1 banana (thin sliced) |
| 1 lg. orange (quartered) | 2 lettuce leaves |
| | Blue plums <u>or</u> apricots |
- Arrange on lettuce leaf, apple, orange, apple, orange, then lay 2 slices banana at one side of salad, top with plum or apricot and pour some of the juice over all, serve.

Ginny Mohr

PINEAPPLE SALAD

- | | |
|----------------------------|-------------------------------|
| 2 eggs (beaten) | 2 c. pineapple (diced) |
| 4 T. sugar | 2 c. white cherries (halved) |
| 2 T. vinegar | 2 oranges (cubed) |
| 2 T. pineapple juice | 2 1/2 c. marshmallows (diced) |
| 2 T. butter | 2 c. bananas |
| 1 c. heavy cream (whipped) | Continued Next Page. |

PINEAPPLE SALAD (Continued.)

Cook first 4 ingredients in top of double boiler until thick and smooth, beating constantly. Remove and add butter. Then cool. Add cream then fold in pineapple, cherries, oranges and marshmallows. Chill for 24 hours. Two cups of bananas may be added before serving.

PINEAPPLE CUSTARD SALAD

Dora Rinehart

2 whole eggs	Lg. can chunk pineapple
1/2 c. sugar	1 c. marshmallows (miniature)
3 T. cornstarch <u>or</u> flour	1/2 c. nutmeats

Drain juice from pineapple, add water to make 2 cups. Heat in top of double boiler. Add mixture of eggs, flour and sugar to juice. Let thicken, stirring. Remove from heat. Cool. When cool add pineapple, marshmallows and nuts.

PISTACHIO PINEAPPLE SALAD

Joan Beers

1 pkg. dry pistachio instant pudding	1 (20 oz.) can crushed pineapple
About 9 oz. frozen whipped cream	1/2 c. nuts (chopped)
1/2 pkg. marshmallows (miniature)	

Stir together and chill for several hours. Do not drain pineapple.

WATERGATE SALAD

Mrs. Harold Ford - Hazel Edmonds

1 pkg. dry pistachio instant pudding	1 large container Cool Whip
1 (16 oz.) can crushed pineapple (undrained)	1/2 c. nuts
	1/3 to 2 c. marshmallows (miniature)

Mix pudding mix with pineapple, fold in remainder ingredients. Refrigerate; 9x9 inch pan.

YUM YUM SALAD

Rita Jensen

1 pt. whipping cream	2 sm. cans cr. pineapple (drain)
1 box cottage cheese	18 marshmallows (cut up)

Whip cream, add cottage cheese, drained pineapple and marshmallows. Let stand 3 or 4 hours to flavor in refrigerator.

DRESSINGS

100 YEAR OLD GERMAN SLAW DRESSING

Ruth Lininger

- | | |
|--------------|------------------------------------|
| 1 c. water | 1 tsp. onion juice <u>or</u> onion |
| 2 c. sugar | (grated) |
| 1 c. vinegar | 1 tsp. salt |
| | 1 1/2 tsp. celery seed |

Cook together water and sugar until it spins a thread.
Remove from heat and add vinegar, onion, salt and celery seed.
Dressing will keep a month or more in refrigerator. Toss with
shredded cabbage to serve.

COLE SLAW DRESSING

Jonna Lininger

- | | |
|---------------------|--------------------|
| 1 3/4 c. mayonnaise | 2 tsp. celery salt |
| 3/4 c. sugar | 1/2 c. vinegar |
| 2 tsp. dry mustard | |

Mix all ingredients and chill. May be stored in refrigerator.

Joan Beers

BLENDER COLE SLAW DRESSING

- | | |
|----------------------------|--------------|
| 1 carton fresh sour cream | 4 T. vinegar |
| 1 can imitation sour cream | 4 T. water |
| 1 c. sugar | 1 tsp. salt |

Put into blender and blend on medium till well mixed.
Store covered in refrigerator. Use as needed.

Mrs. Antone Wagner

FRENCH DRESSING

- | | |
|------------------|------------------------|
| 1/2 c. sugar | 1/4 c. vinegar |
| 1/2 c. salad oil | 1/2 tsp. salt |
| 1/2 c. ketchup | 1/2 tsp. garlic powder |

Beat all ingredients together. Serve.

Maxene Spohnheimer

FRENCH DRESSING

- | | |
|-------------------|---------------------------|
| 1 can tomato soup | 2 tsp. salt |
| 1/2 c. sugar | 1/4 tsp. paprika |
| 1/2 c. vinegar | 1 T. Worcestershire sauce |
| 1 T. dry mustard | 1/2 c. salad oil |

Mix all ingredients in blender then pour into jar or salad
dressing bottle and refrigerate until used. Will keep several
weeks in refrigerator. Makes about 1 pint.

Mary Herring

BLENDER MAYONNAISE

1 egg
2 T. vinegar
1/4 c. sugar
3/4 tsp. salt

1/2 tsp. dry mustard
1/4 tsp. paprika
1/2 tsp. salad herbs (optional)
1 c. salad oil

Put egg, 1 tablespoon vinegar, sugar, salt, mustard, paprika and herbs in blender. Cover and blend at low speed. With blender running slowly pour 1/2 cup of oil to mixture, add remaining 1 tablespoon vinegar and slowly add remaining salad oil.

Linda O'Bannion

SALAD DRESSING

1 can tomato soup
1/2 c. sugar
1/2 c. oil
1/8 c. vinegar

Garlic powder
Celery seed
Mustard seed
Salt and pepper (to taste)

Combine all ingredients and refrigerate till ready to use.

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